

# Maine Arts Camp

**Recipe Name: Chicken Quesadillas**

**Chef: Charles Limoggio CEC**

**Preparation Time:**

**Servings: 10**

**Portion Size**

**Yield:**

Quantity	Unit	Ingredient Name	Prep Notes
½	Pound	Boneless, skinless chicken breast	Diced
½	1.27 ounce	Packet fajita seasoning	
1 ½	Teaspoons	Vegetable oil	
1	Medium	Green bell pepper	chopped
1	Medium	Red bell pepper chopped	
4	Ounces	Shredded cheddar cheese	
1 ½	Teaspoons	Bacon bits	
4	Ounces	Monterrey Jack cheese	shredded

1. Preheat the broiler. Grease a baking sheet.
2. Toss the chicken with the fajita seasoning, then spread onto the baking sheet. Place under the broiler and cook until the chicken pieces are no longer pink in the center, about 5 minutes.
3. Preheat oven to 350 degrees F (175 degrees C).
4. Heat the oil in a large saucepan over medium heat. Stir in the green bell peppers, red bell peppers, onion, and chicken. Cook and stir until the vegetables have softened, about 10 minutes.
5. Layer half of each tortilla with the chicken and vegetable mixture, then sprinkle with the Cheddar cheese, bacon bits, and Monterey Jack. Fold the tortillas in half and Place onto a baking sheet.
6. Bake quesadillas in the preheated oven until the cheeses have melted, about 10 minutes.

Notes: This is a great recipe for parties. I freeze the leftovers; they reheat quite well. The zesty chicken and cooked peppers are a succulent delight when mixed with the melted cheeses. Cut the quesadillas into wedges and serve with sour cream and salsa.