

SEABRA'S

MARKET

LEFTOVER CHICKEN QUESADILLAS

SERVES: 2

PREP TIME: 00 hr 5 min

COOK TIME: 00 hr 10 min

INGREDIENTS

- 4 8-10 inch tortillas of your choice
- 1 cup shredded cooked chicken
- 1/2 cup shredded mexican blend cheese or preference
- 1/4 cup cream cheese softened
- 1/2 teaspoon garlic powder
- 1/4 cup chopped cilantro
- Salt and pepper to taste

DIRECTIONS

In a large mixing bowl, combine the cream cheese, shredded chicken, cheese, garlic powder, cilantro, salt and pepper. Mix thoroughly until well combined.

Heat a large nonstick skillet with cooking spray over medium heat. Carefully place one tortilla on the pan, top with half the mixture and spread out evenly, top with another tortilla. Cook for 2 minutes then flip with a spatula and cook the other side for 2 minutes or until light golden and the cheese is melted. Repeat for 2nd quesadilla.

Remove from heat and cut into 8 slices. Serve with salsa or guacamole.

Serve warm with your favorite salsa.



FOR A PINCH OF *Seabra's* FLAVOR...

We love serving with home made tortilla chips
and a lime wedge for juice