

# One Pan Chicken Quesadilla

Quick, easy chicken quesadilla recipe, homemade with simple ingredients in one pot over stovetop in 20 minutes. Loaded with cheese and shredded taco chicken.

**Course** Main Course **Cuisine** Mexican **Keyword** homemade chicken quesadilla

**Prep Time** 10 mins **Cook Time** 10 mins **Total Time** 20 mins **Servings** 2 People

**Calories** 379 **Author** Abeer



## Ingredients

- 1 tbsp Butter Unsalted
- 2 Flour tortillas 9 Inches
- 3/4 cup Mexican cheese blend Shredded
- 3/4 cup Leftover Mexican Shredded Chicken

## Instructions

1. Heat half the butter in nonstick pan over medium heat.
2. Place one tortilla on top the the melted butter and pan fry one side only.
3. Remove it from pan and keep aside.
4. Heat remaining butter and place the other tortilla in the pan.
5. Sprinkle half the cheese on top of the tortilla.
6. Top it off with shredded chicken.
7. Sprinkle remaining cheese on top.
8. Place the fried tortilla (browned side up) on top of the fillings.
9. Press them together gently with a spatula.
10. Continue cooking until the cheese is melted and the bottom tortilla is golden brown too. There is no need to flip it. Lower the heat, if pan starts to become too hot.
11. Remove from pan and use a sharp knife or pizza cutter to cut slices. Enjoy!

## Notes

- Read all my tips above.
- Tastes best and crispy when served immediately. Leftovers can be stored in a sealed container in the fridge for up to 2 days and reheated in the microwave or stovetop.

## Nutrition

Calories: 379kcal | Carbohydrates: 16g | Protein: 25g | Fat: 23g | Saturated Fat: 12g | Cholesterol: 95mg | Sodium: 588mg | Potassium: 202mg | Fiber: 1g | Sugar: 2g | Vitamin A: 454IU | Calcium: 315mg | Iron: 2mg