

HEINZ

RECIPE

Chicken Quesadillas

Salad Cream with lemon & black pepper



Serves:

4



Preparation Time:

15 minutes



Cook Time:

15-20 minutes

Ingredients:

- 200g cooked, skinless chicken breasts, sliced
- 198g can of sweetcorn, drained
- 2 large tomatoes, chopped
- 6 spring onions, finely sliced
- 20g fresh coriander, chopped
- 2 tbsp Heinz Fiery Chilli Twisted Ketchup, to taste
- 2 tbsp **Heinz Salad Cream Lemon & Black Pepper** and extra to serve
- 4 tbsp light cream cheese
- 80g grated half fat Cheddar cheese
- 8 medium flour tortillas
- Rapeseed oil, to fry

Method:

Add the chicken to a large frying pan with the sweetcorn and tomatoes and cook until piping hot and remove from the heat.

Mix through the onions and coriander with Heinz Fiery Chilli Twisted Ketchup and seasoning to taste.

Mix the Heinz Salad Cream Lemon & Black Pepper with the cream cheese and Cheddar cheese.

Spread the cheese mixture over one side of the tortillas using the back of a spoon.

Heat a non stick frying pan over a medium heat, add a trickle of oil and wipe around the pan with a piece of kitchen towel.

Place a tortilla in the pan, cheese side up and top with a quarter of the chicken mixture and top with another tortilla, cheese side down, pressing it down slightly.

Heat for 1-2 minutes until golden on the underside, then carefully using a fish slice or another plate turn the tortilla over and brown on the other side, remove and keep warm, and repeat with the remaining tortillas.

Serve immediately, cut into triangles with more Heinz Salad Cream Lemon & Black Pepper and a green salad.

Tip: For a vegetarian option omit the chicken and stir in some chopped avocado with the onions and coriander.