

Mini Chicken Quesadillas

Serves 8

- 210 g finely shredded chicken
- 125 g shredded cheese
- 75 g salsa
- ¼ C chopped cilantro leaves
- Salt and freshly ground black pepper, to taste
- 1 C (260 g) refried beans
- 16 flour tortillas
- 3 T canola oil, divided

Serving with:

- 1 C (245 g) guacamole
- 1 C (250 g) salsa
- ¼ C (58 g) sour cream or Greek yogurt



Preheat oven to **90°C**.

Chicken mixture:

1. In a medium bowl, combine **chicken, cheese, salsa** and **cilantro**; season with **salt and pepper**, to taste.
2. Spread **refried beans** on half of the tortilla; top with chicken mixture, folding over to seal. Repeat with remaining tortillas to make 16 quesadillas.
3. Heat 1 T **canola oil** in a large skillet over medium low heat. Working in batches, add quesadillas to the skillet in a single layer and cook until golden brown, about 1-2 minutes per side; keep warm in oven up to 30 minutes. Repeat with remaining canola oil and quesadillas.
4. Serve immediately with desired toppings.