

MY HUSBAND COOKS:

A TASTY LOOK AT THE FOOD HE MAKES AND I EAT.

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Chicken Quesadilla

Yield: 24 servings if hors d'oeuvres, 6 for main course

Time: 40 min

Ingredients:

- 1 dozen 4-inch flour tortillas
- 2 large chicken breasts (about 1 lb.)
- 2 cups cheddar, Monterey jack or similar cheese
- 1 avocado (diced)

Wet Rub:

- 1 tbsp. chili powder
- 1 tbsp. fresh cilantro (chopped)
- 1 tbsp. olive oil
- 1 tsp. salt
- 1 tsp. cumin
- 1/2 tsp. red pepper flake
- 1/4 tsp. chipotle chili powder
- juice of 1 lime

Salsa:

- 1 medium onion (diced)
- 1 pint cherry tomatoes (diced)
- 1/2 cup fresh cilantro (chopped)
- 2 jalapeños (finely diced)
- 4 cloves garlic (minced)
- 1 lime (juice)
- 2 tbsp. extra virgin olive oil

Directions:

1. This recipe uses direct heat while cooking over a grill. If using a gas grill, set to medium high heat. If using charcoal, over the coals will work.
2. In a large bowl, whisk together the ingredients for the wet rub. Pat dry the chicken breasts and dredge them through the rub. Both sides should be well coated.
3. Place the chicken on the grill and cook for 4 to 5 min per side with the grill lid on or until the internal temperature of the chicken reaches 165-170F. Remove from the heat and let rest for at least 5 min, preferably longer. Once cooled, cut the breasts into half-inch or smaller cubes. Do

not turn off the grill or snuff the flames once cooking is complete. You will be returning to the grill later.

4. While the chicken is grilling, mix together the salsa in a large bowl. Be careful with the jalapenos — if you are not inclined to spicy food, modify. Take a third of the salsa and set aside to serve along with the finished product. Add the diced avocado and cubed chicken to the remaining two-thirds of the salsa. At this point, if you are preparing for a party, you can stop. Simply cover tightly with plastic wrap and refrigerate. It's important that you press the plastic wrap down against the mix, to prevent the avocado from oxidizing and turning brown, as apples do.

6. If your tortillas are refrigerated, remove from fridge and allow to warm to room temperature or until easily pliable. Once ready, take about two tablespoons of your chicken mix, and place it on one side of the tortilla. Add a healthy pinch of cheese and then fold the tortilla over in half. If necessary, press along the seam to keep the tortilla closed.

7. Time for the finishing touches. Place the filled tortillas on the grill. Toast them on both sides for about 2 min per side or until the tortilla becomes crisp and the edges begin to darken. Once cooked, remove from heat and let rest for at 2 minutes to allow the cheese to solidify slightly. Slice in half and serve with the remaining salsa, plus other condiments of choice such as guacamole and sour cream.