

CHICKEN & MANGO PEACH QUESADILLAS

2 Tbsp cooking oil, divided	1/2 cup TSG Mango Peach Salsa
3 cups cooked chicken, chopped	8 flour tortillas, 6"– 8"
1/3 cup onion, finely chopped	1 cup shredded cheddar cheese
2 cloves garlic, minced	

1. Preheat oven to 425°F.
2. In a medium skillet over Medium heat, sauté onion and garlic in 1 Tbsp of oil. Add chicken and cook until browned. Add Mango Peach Salsa and cook for another 2-3 minutes, stirring frequently. Remove from heat.
3. Brush one side of 4 tortillas with ½ Tbsp of oil. Place tortillas, oiled side down, on a large baking sheet. Divide the chicken filling evenly over tortillas. Sprinkle cheese over filling. Top with remaining tortilla. Brush tops with remaining oil.
4. Bake until crisp and starting to brown, approximately 5-7 minutes. To serve, cut quesadillas into wedges.

Serves: 4