



# Recipes for Success

## Cabo Chicken Quesadillas

Yield: 24 servings

### Ingredients

- 3 cups (1 lb. 12 oz.) **Heinz Chili Sauce**
- 1-1/2 cups (1 lb. 12 oz.) **Heinz Hot and Spicy Tomato Ketchup**
- 1 cup (8 oz.) Sour cream
- 24 each 10-12 in. Wheat tortillas
- 1-1/2 qt. (5 lb.) Shredded cooked chicken
- 1 qt. + 1 cup (2-1/2 lb.) Shredded Monterey Jack cheese
- 3 cups (15 oz.) Diced red or green pepper, 1/4-in.
- 3/4 cup (4 oz.) Diced red or green onion, 1/4-in.
- 3/4 cup (3/4 oz.) Chopped fresh cilantro or parsley

### Method

1. Blend chili sauce and ketchup. Divide mixture in half.
2. Stir one-half of the ketchup mixture with the sour cream and reserve for a dipping sauce.
3. Spread the other half of the ketchup mixture evenly over the tortillas.
4. Sprinkle tortillas evenly with chicken, cheese, peppers, onion, and cilantro. Fold over each tortilla.
5. Heat a large skillet over medium heat. Lightly coat pan with cooking spray.
6. Add two tortillas and cook, turning once, for 3 to 5 minutes or until each side is golden.
7. Slice into wedges and serve with the reserved dipping sauce.

**Tip:** May substitute any style of tortillas.

