



# CHICKEN QUESADILLAS WITH LIME-SPIKED MAYO & SPICY BLENDER SALSA

**SERVINGS: 6 | PREP TIME: 15 MINS | COOK TIME: 15 MINS**

Homemade quesadillas are what homegating food was meant to be. Crispy tortillas with flavor-packed chicken and veggies and melty cheese for days. Add some Spicy Blender Salsa and Lime-Spiked Sour Cream to the equation and game over. Total homerun! Made entirely with your Frigidaire Griddle Attachment and Blender, this recipe is a breeze to prepare, and clean up in a snap. Perfection.

## INSTRUCTIONS:

1. First, prepare the salsa. In the base of your Frigidaire Professional Blender, combine the chopped tomatoes, onion, jalapeño, cilantro and lime juice, and season with a pinch of salt. Pulse until smooth, and then transfer to a serving dish. Cover the salsa with plastic wrap and chill in the fridge while you prepare the quesadillas.
2. Next, combine the sour cream, lime juice and chili powder in a small serving dish and stir until smooth. Cover with plastic wrap and chill in the refrigerator along with the salsa.
3. Arrange the Griddle Attachment on top of the center burner on the stovetop, and heat over medium heat. In a large bowl, toss the sliced chicken with the olive oil, chili powder, smoked paprika, cumin, salt and pepper together, then add it on the hot griddle. Cook, stirring often, for 4 to 5 minutes until browned on all sides. Using tongs, fold in the slice onion and pepper, and continue cooking for an additional 3 to 4 minutes, until the chicken is fully cooked and the vegetables have softened.
4. Clean the top of the griddle attachment with paper towel.
5. Brush one side of three flour tortillas with melted butter and place them, greased-side down, on a board. Portion the chicken and vegetables out on the tortillas and sprinkle over the grated cheese. Top each with a tortilla, and then brush each top with the remaining melted butter.
6. Heat the Griddle Attachment a second time over medium heat.
7. Working in batches as necessary, cook the quesadillas for 3 to 4 minutes per side, until the cheese has melted and the outside of the tortillas have turned a lovely golden brown.
8. Slice the quesadillas into fours, and serve with the prepared salsa, sour cream, fresh cilantro and extra lime wedges.

## CRANK UP YOUR COOKING TIP:

*Brush the tortillas with butter to create perfectly crisp, golden brown quesadillas.*

## INGREDIENTS:

### QUESADILLAS

- 2 (6 ounce) chicken breasts, cut into thin strips
- 1 TBSP. olive oil
- 1 tsp. chili powder
- 1/4 tsp. smoked paprika
- 1/4 tsp. ground cumin
- 1/2 tsp. kosher salt
- 1/2 tsp. freshly cracked black pepper
- 1 large red onion, sliced
- 1 red bell pepper, julienned
- 6 (8-inch) flour tortillas
- 1/4 cup butter, melted
- 2 cups Monterey jack cheese, shredded

### SPICY BLENDER SALSA:

- 5 Roma (plum) tomatoes, roughly chopped
- 1/2 cup onion, chopped
- 1 jalapeño, sliced
- 1/4 cup fresh cilantro
- Juice of 1 lime
- Pinch of sea salt

### LIME-SPIKED SOUR CREAM:

- 3/4 cup sour cream
- 2 TBSP. freshly squeezed lime juice
- 1/2 tsp. chili powder
- Fresh cilantro and lime wedges, to serve