

Chicken and Cheese Quesadilla



Ingredients:

- 1 pound skinless, boneless chicken breast, diced
- 1 packet fajita seasoning
- 1 tablespoon vegetable oil
- 2 green bell peppers, chopped
- 2 red bell peppers, chopped
- 1 onion, chopped
- 10 10-inch flour tortillas
- 8 ounces [Hiland Dairy Shredded Cheddar Cheese](#)
- 8 ounces [Hiland Dairy Monterey Jack Cheese](#), grated
- 1 tablespoon bacon bits

Directions:

Preheat the broiler. Grease a baking sheet. Toss the chicken with the fajita seasoning and then spread onto the baking sheet. Place under the broiler and cook until the chicken pieces are no longer pink in the center, about 5 minutes. Preheat the oven to 350°F. Heat the oil in a large saucepan over medium heat. Stir in the green bell peppers, red bell peppers, onion and chicken. Cook and stir until the vegetables have softened,

about 10 minutes. Layer half of each tortilla with the chicken and vegetable mixture, then sprinkle with the cheddar cheese, bacon bits and Monterey Jack cheese. Fold the tortillas in half and place onto a baking sheet. Bake quesadillas in the preheated oven until the cheeses have melted, about 10 minutes.