

Loaded Chicken & Salsa Quesadillas



- 6 oz. raw chicken tenders
- 1 tablespoon Food Club vegetable oil
- 1 teaspoon Food Club chili powder
- 2 tablespoon water
- 1 can Food Club whole corn, drained
- 1 can Food Club black beans, rinsed and drained
- 1 can Food Club diced tomatoes
- 1/4 cup diced onions and cilantro
- 6 (8") soft flour tortillas
- 2 cups shredded Food Club Mexican cheese blend

In skillet, brown chicken on both sides in oil. Sprinkle with chili powder, add water, cover and cook 5-7 min. Remove from heat and let cool. Shred chicken in a large bowl; add corn, beans, half the tomatoes, onions, and cilantro. For each quesadilla, spread 3/4 cup chicken mix over half of a tortilla, then top with 1/3 cup cheese. Fold tortilla and brown on both sides in skillet over medium heat. Serve warm topped with remaining tomatoes.