

sheet pan quesadillas

Makes 6 servings

PREP TIME: 5-10 minutes

COOK TIME: 20-25 minutes

2 Tbsp butter, melted or olive oil - divided

8 large whole wheat or corn tortillas

2 cups shredded cheddar cheese - divided

1½ lbs chicken, cooked and shredded OR
4 cups shredded rotisserie chicken

2 tsp [taco seasoning](#)

1 cup salsa

Optional Fillings: black beans, corn, sliced olives,
and/or diced green chiles

Optional Toppings: sliced avocado, lime wedges,
sour cream, plain Greek yogurt, salsa, cilantro

SUBSTITUTIONS:

- **Cooked ground turkey or beef, beans or lentils can be used in place of chicken.**



PREHEAT oven to 425°F.

BRUSH a half sheet pan with 1 Tbsp melted butter or olive oil.

ARRANGE 6 tortillas around the perimeter of the sheet pan so that half of each tortilla is hanging over the edge of the pan (2 on each long side and 1 on each end).

PLACE 1 tortilla in the center of the pan so the entire bottom of the sheet pan is covered.

SPRINKLE evenly with 1 cup of shredded cheese and all of the chicken and taco seasoning. Dollop evenly with salsa. Top with additional fillings if desired (beans, corn, olives, green chiles, etc.).

SPRINKLE with remaining 1 cup of shredded cheese.

FOLD tortillas hanging over the edges in half to cover the filling.

PLACE 1 additional tortilla over the center to cover the filling entirely.

BRUSH the top of the tortillas with remaining 1 Tbsp of melted butter or olive oil.

PLACE the bottom of a second sheet pan on top of the tortillas and press down firmly to flatten.

BAKE for 20-25 minutes or until tortillas are crispy.

REMOVE top sheet pan and slice quesadillas into 6 evenly sized squares and then cut each square in half diagonally to create triangles.

ADD toppings, if desired and serve with a mixed greens salad or other vegetable of choice.