



CHICKEN QUESADILLAS
RECIPE

CHICKEN QUESADILLAS



COOK TIME

15 mins

PREP TIME

10 mins

SERVES

4 x

CHICKEN QUESADILLAS

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INGREDIENTS

- 4 Chicken Thighs
- 8 small Wraps or Tortillas
- 2 cups (470 g) grated Cheese
- 2 cups (400 g) sliced Tomatoes
- 2 Tbsp MasterFoods™ Cumin
- 2 Tbsp MasterFoods™ Minced Garlic
- 2 Tsp Salt
- 2 Tsp Pepper
- 8 Tsp Olive Oil

METHOD

1. 1.
Cut the chicken into strips and pan fry till browned.
2. 2.
Lie out the 8 wraps, and smear with the garlic, spread the chicken slices, grated Cheese, slices of Tomatoes, and sprinkle with the MasterFoods™ Cumin, Salt and Pepper.
3. 3.
Fold over the edges so it's a semi circle and grill in a flat pan in 1-Tsp olive oil per wrap, till crispy and browned on both sides. Serve with a crunchy Salad, Sour Cream and Chilli Sauce.

Source URL: <https://www.masterfoods.co.nz/Recipes/chicken-quesadillas>