

# Betty's Southwestern Chicken Quesadilla



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In this video, Betty demonstrates how to make a Southwestern Chicken Quesadilla.

This recipe was inspired by our recent lunch at Josie's Grab and Go Restaurant in Lexington, Kentucky, where Rick ordered their quesadilla of the day—which was wonderful!

Ingredients (for 2 quesadillas):

1 ½ tablespoons butter

1 ½ tablespoons extra virgin olive oil

1 jalapeno pepper, finely chopped

¼ cup onion, minced

4 eight-inch flour tortillas (I used whole wheat flour tortillas.)

approximately 1 cup cooked chicken, chopped fairly finely

approximately 1 cup canned black beans, drained and rinsed

roasted red bell pepper strips, as desired

approximately 1 cup finely shredded cheese mixture (Cheddar, Monterey Jack, and any other desired cheeses)

In a small skillet, melt 1 ½ tablespoons butter. Add 1 ½ tablespoons extra virgin olive oil. Pour off 2 tablespoons of the butter/oil mixture for later use, leaving 1 tablespoon of the butter/oil mixture in the skillet. Heat the oil mixture and add 1 finely chopped jalapeno pepper and ¼ cup minced onion. Saute for a couple of minutes, or until onion is soft and clear. Remove from heat and set aside. Place 1 flour tortilla on a plate or other flat surface for assembling the quesadilla. Brush one side of the flour tortilla with 1/4 of the remaining butter/oil mixture. Turn the tortilla over, so that the oiled side becomes the bottom of the quesadilla. Now, spread ½ of the sautéed jalapeno pepper/onion mixture evenly over the top of the flour tortilla. Next, sprinkle about ½ cup chopped, cooked chicken evenly over jalapeno/onion mixture. Now, sprinkle about ½ cup drained, rinsed black beans evenly over the chopped chicken. Spread roasted red pepper strips over the top of the black beans. Finally, spread about ½ cup finely shredded cheese of your choice over all of the other quesadilla ingredients. Place 1 flour tortilla over the top of the assembled quesadilla. Brush with some of the remaining butter/oil mixture. Place assembled quesadilla in heated quesadilla maker. Cook for only about 5 minutes, or until quesadilla is brown and crisp. Remove from quesadilla maker and place on nice serving plate and cut into triangles with kitchen scissors or a pizza cutter. Serve immediately. YUM! If you do not have a quesadilla maker, assemble your quesadilla on one-half of a flour tortilla, folding the plain side over the top, making a half-circle. Brush both sides with butter/oil mixture and cook in a skillet over medium heat. Turn once during cooking, when the bottom becomes brown. When both sides are brown, remove quesadilla to a plate and serve immediately. My family has enjoyed these quesadillas a couple of times since I came back from Josie's with the idea to make them. I hope you love them! --Betty :)