

Chicken Quesadillas with Guadalupe Valley Cilantro and Garlic Salsa

Quesadillas are a ranch favorite in the Texas Hill Country. They're delicious and you can make 'em just about anywhere from the kitchen to the campfire. Add our great **Guadalupe Valley Cilantro and Garlic Salsa** and take your quesadillas to the next plateau of honest-to-goodness country flavor.

Makes 16 pieces.

1 (12-ounce) pkg. fully cooked chicken breast fajita strips
1 jar **Fredericksburg Farms Guadalupe Valley Cilantro and Garlic Salsa**
8 (8-inch) flour tortillas
Shredded quesadilla cheese
Canola oil

Combine the chicken fajita strips and **Fredericksburg Farms Guadalupe Valley Cilantro and Garlic Salsa** in a medium-sized bowl and toss to blend well. Scatter some of the shredded cheese on half of each tortilla. Place a portion of the chicken mixture on the cheese. Scatter more of the shredded cheese over the chicken and fold the other half of the tortillas over the chicken mixture, pressing down with your hand.

Heat a glaze of canola oil in a heavy-bottomed 12-inch skillet over medium heat. Add three of the quesadillas at a time, cooking just to melt the cheese and lightly brown the tortillas. Turn once. Set aside to keep warm while searing the remaining quesadillas, adding additional canola oil to the skillet as needed.

To serve, cut each quesadilla into two wedges and serve hot.