



GRILLED QUESADILLAS

with zesty grilled chicken thighs





All the flavor of tender grilled chicken thighs, now smothered in gooey goodness.



SERVING
6 PEOPLE



PREP
10 MINUTES



COOK
20 MINUTES



DIFFICULTY
●●●●○

Ingredients

Marinade

- 1/4 cup olive oil
- juice from 2 limes
- 1/2 cup packed cilantro
- 3 cloves garlic, minced
- 1/2 tsp dried oregano
- 1 tb chili powder
- 1 tsp salt
- 1/2 tsp onion powder
- 1/2 tsp ground black pepper

Quesadilla

- 2-3 lbs chicken thighs
- 8" flour tortillas
- 1 lb shredded cheese
- diced onion
- cooking spray

Process

- 1 Combine all marinade ingredients in a blender, then blend until smooth. Pour marinade into a mixing bowl or resealable bag, then marinate chicken thighs for at least 4 hours.
- 2 Heat grill on medium-high, and place grill mat on surface. Grill chicken thighs until they reach an internal temperature of 160°F, then remove.
- 3 Finely dice the chicken, some white or red onion, and shred whatever cheese you plan to use. Load up the tortillas with chicken, onions and cheese.
- 4 Coat grill mat with cooking spray, then grill quesadillas directly on the mat. Serve with salsa, guacamole, and lime.

