



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CHICKEN BACON RANCH QUESADILLAS

4 large flour tortillas	2 scallions, finely diced
1 ½ cups shredded cheddar	4 tablespoons ranch, plus more for serving
1 cup chopped rotisserie chicken	2 tablespoons oil or butter
6 pieces crispy bacon, cooked and chopped	salt

1. Place one tortilla on the cutting board and add half a cup of shredded cheddar cheese. Top with half of the chicken, half of the bacon, half of the scallions and a drizzle (about 2 tablespoons) of ranch dressing. Add another half cup of shredded cheddar then place another tortilla on top.
2. In a large fry pan, turn the heat to medium and add oil. Swirl around the oil to coat the pan and add quesadilla.
3. Cook for 2 to 5 minutes on one side until crispy and golden and the cheese has started to melt. Carefully flip the quesadilla and cook for another 2 to 3 minutes or until all the cheese has melted and the tortilla is crispy and golden.
4. Remove from heat and sprinkle with a little bit of salt while it is still hot.
5. Repeat the process with the remaining ingredients.
6. Serve with more ranch, salsa, and pickled jalapenos, if desired.

Recipe by: MacKenzie Smith

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