

# Buffalo Chicken Quesadillas



## Ingredients

- 2 cups shredded rotisserie chicken
- 1/2 cup buffalo wing sauce
- 2 tablespoons ranch dressing
- 2 teaspoons canola oil
- 1/8 cup cilantro optional
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 4 flour tortillas 10 inches
- 2 cups 8 ounces shredded Mexican cheese blend
- 1/4 sour cream for dipping

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## Directions

1. Heat skillet to medium heat, In a small bowl, toss chicken, buffalo sauce, ranch, cheese, salt & pepper, and cilantro.
2. Lightly grease pan with olive, Place tortilla on pan, top with 1/4 of chicken mixture and fold in half. Allow to cook for 2 minutes and flip for 2 minutes on the other side. Remove from heat and repeat the process for all four tortillas. Cut each quesadillas into 4 portions, makes 16 slices.
3. In a small bowl, mix sour cream, garnish with cilantro and serve with the quesadillas as a dip.