

Sheet Pan Quesadillas

Ingredients

8 large burrito size tortillas (I recommend whole grain)
2 cups diced or shredded rotisserie chicken
1 can refried beans
1 TBS olive oil
2 bell peppers- color of choice, sliced into thin strips
1/2 onion sliced into thin strips
2 cups Mexican blend cheese
Taco seasoning

Directions

1. Preheat oven to 400°. Heat olive oil over medium heat in a medium skillet. Add peppers and onions to the skillet.
2. While the veggies cook, line a large baking sheet with parchment paper and place 6 of the tortillas around the edges of the sheet pan, with the tortillas hanging halfway over the edge of the pan, leaving a gap in the center. Place 1 tortilla in the bottom center gap.
3. Spread refried beans on the tortillas. Next, add your diced chicken. Veggies should be tender now, and you will add those next.
4. Top with cheese and sprinkle with taco seasoning.
5. Place the last tortilla in the center of the mixture. Carefully begin folding the tortillas that are hanging over the edge of the pan, towards the middle. Place a second sheet pan on top of the folded tortillas and press down a bit.
6. Transfer the baking sheets to the oven and bake for 15 minutes. Remove the top sheet pan and bake for an additional 5 minutes until the top is golden brown
7. Remove the sheet pan from the oven and allow the quesadilla to slightly cool before cutting it into servings. Serve with salsa, guacamole, and sour cream if desired!

MADE WITH LOVE

by Teresa Forchard