

Quesadillas

Mexican · Main Course · Easy · 20 min total · Serves 4

Crispy flour tortillas filled with melted cheese and optional fillings.

Ingredients

- 8 large flour tortillas
- 2 cups Oaxaca cheese (shredded)
- 1 cup cooked chicken (shredded optional)
- 1 bell pepper (sliced optional)
- 2 tbsp butter
- 0.5 cup salsa (for serving)
- 0.5 cup sour cream (for serving)

Method

1. Heat skillet. Butter one side of tortilla.
2. Place butter-side down. Sprinkle cheese over half. Add fillings.
3. Fold tortilla. Cook 2-3 min per side until golden and cheese melted.
4. Slice into wedges. Serve with salsa and sour cream.

Generated by My Royal Chef AI - myroyalchef.com - 2026-10-01