

## Jamie and Sarah's EZ Sheet-Pan Chicken Quesadillas

PREP: 30 MINS (plus baking time)

YIELD: 6-8 servings

*1 Tbsp. Canola oil (or any neutral oil)*

*2 pounds Cooked or roasted chicken, shredded*

*1 cup Canned black beans, drained (optional)*

*½ - 1 tsp. Cumin powder*

*1 tsp. Dried thyme*

*1 tsp. Garlic powder*

*½ tsp. Salt*

*1 cup grated Monterey Jack cheese*

*8 large flour tortillas (burrito-size)*

*2 cups grated Cheddar cheese*

*1 bunch Scallions, thinly sliced*

*Taco Fixins': Salsa, Pico de Gallo, guacamole, sour cream, lettuce, chopped cilantro, and more*

### Instructions:

1. Preheat the oven to 425 degrees Fahrenheit.
2. In a large mixing bowl, toss together the shredded chicken, black beans, dried spices, and salt.
3. Stir in the Monterey Jack cheese.
4. Lightly spray the inside of one sheet pan with oil.
5. Arrange 6 tortillas around the circumference of the pan so that half of each tortilla hangs over the lipped edge.
6. Place 1 tortilla in the middle of the sheet pan, making sure that the metal pan is now completely covered.
7. Sprinkle interior with 1 cup of grated cheddar cheese.
8. Top with the chicken-cheese mixture.
9. Sprinkle with the remaining 1 cup of grated cheddar cheese.
10. Sprinkle with the sliced scallions or chives.
11. Place the remaining tortilla in the middle, on top of the chicken-cheese mixture.
12. Fold the overhanging tortillas over toward the center of the sheet pan, making sure to cover the chicken-cheese filling.

13. Invert the second half-sheet pan and spray oil over the bottom of the pan. Place the oiled bottom over the top of the quesadilla preparation and press down lightly.
14. Bake in the pre-heated oven for 15-20 minutes until the tortillas are beginning to crisp at the edges.
15. Remove the top baking sheet and continue baking the quesadillas until the tortillas are golden brown, about 10-15 minutes more.
16. Allow to rest for 5 minutes.
17. Slice quesadillas into triangles or rectangles.
18. Serve warm with quesadilla fixin's!