

Buffalo-Chicken Quesadillas

Ingredients:

1 store-bought rotisserie chicken, shredded

¾ cup buffalo sauce (available in a jar)

1 ½ cups shredded Monterey Jack cheese

12 soft flour tortillas (taco size)

Blue Cheese Dressing

Celery sticks

Directions:

In a large bowl, combine chicken with sauce, and stir until evenly coated. Add cheese, and toss to combine.

Divide mixture on six tortillas, and top each with one of the remaining tortillas.

Coat a large skillet over medium heat with cooking spray. Cook quesadillas, one at a time, about 3 to 4 minutes per side, using a spatula to turn. Cut into quarters, and serve with blue cheese dressing and celery sticks.

~ Credit: yumsugar.com