



# Chicken and Fig Smoky Quesadilla



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10-12 **fresh California chicken tenders**

Olive oil, as needed

2 chipotle chiles\*, diced (canned smoked jalapeno peppers)

8-10 dried **California Mission Figs**, diced

½ cup finely chopped **California Walnuts**

2 cups shredded **Real California Monterey Jack Cheese**

8 large flour tortillas (8-10")

Avocado, for garnish

Chopped cilantro, for garnish

Sour cream, for dipping sauce

Ranch dressing, for dipping sauce

Heat olive oil in a 12-inch pan over medium-high heat. Add chicken tenders and sauté until cooked through, about 5-6 minutes. Remove from pan and thinly slice. In medium bowl, combine sliced chicken, chiles, figs and walnuts.

To assemble and cook one quesadilla, spray non-stick spray in a medium-heat 10-inch or larger skillet. Lay flour tortilla in pan and spread on one half ¼ cup cheese. Top with chicken mixture; fold tortilla in half. Cook until tortilla is browned on bottom. With large spatula, gently flip and brown remaining side until cheese is melted. Repeat process 7 more times with remaining tortillas and chicken mixture. To serve, cut each quesadilla into 4 pieces. Arrange on platter. Garnish with avocado slices and chopped cilantro. Serve with sour cream and ranch dressing.

Makes 4 main course servings or 32 appetizers.

## Grand Prize

2006 Cook Like a Californian Chicken Recipe Contest

Jan Roberts, San Pedro, CA