

## Chicken, Pesto And Spinach Quesadillas

*MAKES:4*

*PREPARATION TIME:10 minutes*

*COOK TIME:4-5 minutes*

### **INGREDIENTS:**

- 8 small corn tortillas
- 4 tbsp Filippo Berio Sun Dried Tomato Pesto
- 200g cooked chicken, shredded
- 200g baby spinach leaves
- 100g Wensleydale cheese
- 2 tbsp Filippo Berio Olive Oil

### **METHOD:**

Guacamole, salsa and sour cream to serve.

Spread 1 tbsp Filippo Berio Sun Dried Tomato Pesto onto the tortilla and top with a quarter of the shredded chicken, spinach and cheese. Top with another tortilla and repeat until all four tortillas are made.

Add the oil in a large frying pan. When the pan is hot, add one quesadilla and cook for 1-2 minutes. Using a large spatula, flip the quesadilla over and cook for a further 1 minute or until golden and the cheese melted.

Remove from the pan and cut each quesadilla into four. Serve immediately with guacamole, salsa and sour cream.

### **COOK'S TIP:**

Wensleydale cheese is similar to Mexican cheeses so perfect for this recipe.

**Cook it with: Sun Dried Tomato Pesto**

