



Easy



0 – 15 minutes

Chicken, Pesto And Spinach Quesadillas

SERVES: 4

PREPARATION TIME: 10 minutes

COOKING 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

1. Guacamole, salsa and sour cream to serve.
2. 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.
3. 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.

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