

# Sheet Pan Chicken Quesadillas



## Ingredients

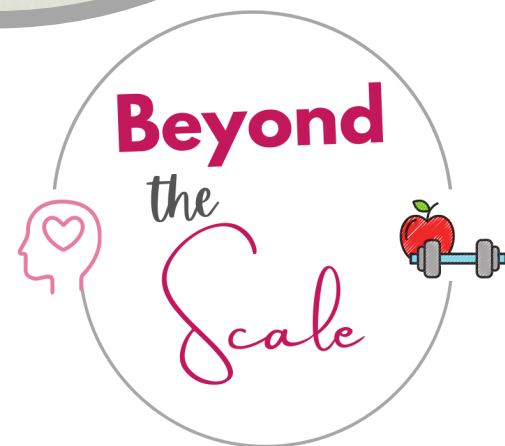
- 2-3 Chicken Breasts
- 2- 4 Servings**

OR

- 1 pound of Ground Chicken
- 6-8 Tortilla Wraps
- 2 Tbsp Extra-Virgin Olive Oil
- 1-2 cups of Shredded Cheese
- Diced Bell Peppers / Onion
- Black Beans (optional)
- Corn (optional)

### Spices

- 2 tsp Garlic Powder
- 2 tsp Onion Powder
- 1 tsp Pink Salt (or Sea Salt)
- 1 tsp Smoked Paprika
- 1/2 tsp Ground Cumin
- 1 tsp Ground Black Pepper



## Directions

1. Preheat oven to 425 degrees and spray baking sheet with 100% olive oil spray
2. Dice up chicken and veggies into small cube pieces
3. Lay tortilla wraps on baking sheet (6-8 wraps) *\*May need more for small wraps*
4. In a large skillet heat the olive oil. Add the onion, bell pepper to the skillet and cook for 3 minutes. Add the chicken and spices, stir well and cook for until the chicken is cooked through. Stir in the black beans and corn kernels (optional)
5. Evenly spread the meat mixture over the tortillas and sprinkle with cheese
6. Add last tortilla and begin folding up all corners
7. Bake for 20-25 minutes and allow to cool before serving!