



Chili Lime Chicken & Black Bean Quesadilla

Submitted by Wheaton's Cider Press Café in Berwick, Nova Scotia. This simply delicious recipe is a café favourite! You can check them out by visiting

www.wheatons.ca or www.wheatons.ca/cafe

Ingredients

1 flour tortilla
1/2 cup cooked, diced chicken breast

Chili Lime Chicken Splash

Salt and pepper
¼ cup shredded cheddar
¼ cup shredded mozzarella
1/8 cup black beans, rinsed
¼ cup salsa (below)



Salsa:

1 tomato diced
½ red onion, diced
1 tsp lime juice
Salt and pepper
Fresh cilantro

Directions

In a bowl, mix the diced chicken with enough of the **Chili Lime Chicken Splash** to marinate the chicken. Add salt and pepper to taste.

Mix your salsa ingredients in a separate bowl and let both chicken mixture and salsa sit for at least an hour.

Take flour tortilla and spread cheddar cheese on half of the tortilla. Then continue same process with the chicken mixture, black beans, salsa and mozzarella. Fold the tortilla in half and place on a heated Panini grill for 3 minutes or until golden brown. Serve with sour cream on the side.



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