

# THRIVE

## CHICKEN QUESADILLAS

1 T. Thrive Green Chili Peppers  
1/2 c. Thrive Cheddar Cheese  
1/2 c. Thrive Refried Beans  
1/4 c. Thrive Tomato Dices  
2 T. Thrive Onion Slices  
1/2 c. Thrive Grilled Chicken

Pour contents of jar into a 2 cup measuring cup. Add 1 cup of water and let stand for 15 minutes until chicken is refreshed all the way, stirring if necessary. Drain off any excess water. Scoo mixture into 10-inch soft tortillas and either fold in half or cover with an additional tortilla.

Cook on a greased skillet for 3 minutes on each side or until golden brown. Let stand for 5 minutes to thicken up.

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