

THRIVE

CHICKEN QUESADILLAS

- 2 T. Thrive Green Chili Peppers
- 1 c. Thrive Cheddar Cheese
- 1 c. Thrive Refried Beans
- 1/2 c. Thrive Tomato Dices
- 1/3 c. Thrive Onion Slices
- 1 c. Thrive Grilled Chicken

Pour contents of jar into a 4 cup measuring cup. Add 2 cups of water and let stand for 15 minutes until chicken is refreshed all the way, stirring if necessary. Drain off any excess water. Scoop 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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