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Chicken Mango Brie Quesadilla

2 ½ Cups Cooked and Shredded Chicken

2 Tsp. Vegetable Oil

4 Large Flour Tortillas

1 Mango, peeled and sliced

1 Cup of Diced Brie

3 Tbsp. Finely Chopped Jalapenos

Chopped Cilantro (optional)

Peach & Mango Habanero Salsa

Sour Cream

In a large non stick fry pan add oil, turn heat to medium. Lay a tortilla in the frying pan and scatter _ of each chicken, mango, brie and jalapenos over half of the tortilla. Fold to enclose filling. Cook for 2 minutes until golden, flip and cook other side until golden. Repeat with remaining tortillas. Slice each tortilla into four and serve with Peach Mango Habanero Salsa and sour cream. These are excellent cooked on a foil sheet on the BBQ.



Peach Mango Habanero Salsa Recipe