



GRILLED CHICKEN AND BELL PEPPER QUESADILLAS

2 ½ cups cooked and shredded chicken

½ red pepper, diced

½ green pepper, diced

1 small onion, diced

2 cups sharp cheddar cheese, grated

½ cup **Peach & Mango Habanero Salsa**

Garlic Pepper with a Twist of Lime

8 large flour or whole wheat tortillas

Heat BBQ to medium heat. Combine chicken, peppers, onion, cheese and **Peach & Mango Habanero Salsa**. Lay four tortillas on work area. Divide filling evenly and spread on 4 tortilla shells; sprinkle with **Garlic Pepper with a Twist of Lime** and top with remaining tortillas. Grill for 2 minutes or until golden, flip and cook other side until golden. Cut each quesadilla into 6. Quesadillas can also be cooked on a foil sheet.

Serve with: sour cream, **Peach & Mango Habanero Salsa** and fresh limes.



- **Garlic Pepper with a Twist of Lime**
- **Peach & Mango Habanero Salsa**