

≡ NACHO CHICKEN QUESADILLA ≡

*A grilled tortilla stuffed with Pierce Chicken®
Nacho Cheese Chicken Dip, black olives and zesty picante sauce.*

Quesadillas appear on
22.6% of menus across
all restaurant types.

Source: Datassential
MenuTrends, 2015.



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 24 servings

Serving Size: 243g

Amount Per Serving

% Daily Value*

Calories: 510

Total Fat: 32g 49%

Cholesterol: 65mg 22%

Sodium: 1230mg 51%

Total Carbohydrate: 40g 13%

Dietary Fiber: 3g 12%

Sugars: 6g

Protein: 18g

*Percent Daily Values are based on a 2,000 calorie diet.
Allergens: milk, wheat

INGREDIENTS

| | |
|-------------------------------------------------------------------|---------|
| Pierce Chicken® Nacho Cheese Chicken Dip (Code #17823) | 6 cups |
| Flour tortilla, 10-inch | 24 each |
| Picante sauce | 3 cups |
| Black olives, sliced, drained | 3 cups |
| Sour cream | 6 cups |
| Vegetable oil | 3 cups |

CHEF'S NOTE:

Whole wheat or flavored 10-inch tortillas may be substituted in place of flour.

METHOD

To prepare 1 quesadilla:

1. Spread ¼ cup Pierce Chicken® Nacho Cheese Chicken Dip evenly across half tortilla, top with 2 tablespoons picante sauce, and 2 tablespoons sliced black olives. Fold tortilla in half; transfer to sheet pan lined with parchment paper.
2. Heat 2 teaspoons oil on a flat top grill or griddle; heat for 5 to 7 minutes, flipping once or until tortilla is golden and filling is heated through.
3. Slice quesadilla into four wedges and serve with sour cream.