

Chicken Jalapeño Popper Quesadilla

Ingredients

- 4 slices of thin-cut bacon
- 2/3 cup grated pepper jack cheese
- 2oz softened cream cheese
- 1 teaspoon cayenne pepper
- 1/2 teaspoon ground cumin
- 2 burrito-sized tortillas
- 1 tablespoon softened butter
- 1 cup rotisserie chicken
- 2 jalapeños, stemmed, seeded, and quartered
- 1 tablespoon chopped fresh cilantro

Directions

Cook bacon in a nonstick skillet until crispy. Set aside on a paper towel lined plate. Save some bacon fat. Crumble bacon.

Mix pepper jack, cream cheese, cayenne pepper, and cumin until well mixed. Spread mixture on a tortilla.

Heat butter and reserved bacon fat in the skillet. Place tortilla in the skillet cheese side up. Top with chicken, jalapeños, and crumbled bacon. Place second tortilla on top.

Cook until golden on both sides. Slice and sprinkle with cilantro before serving.