

# Tavuklu Quesadilla

Easy chicken quesadilla recipe with melted cheese, peppers and onions. Perfect weeknight dinner ready in 30 minutes. Includes oven and air fryer methods.

10 min

HAZIRLIK

30 min

PI?IRME

40 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Tavuklu Quesadilla

## Malzemeler

- 1 tbsp olive oil
- 2 bell pepper
- 1 onion
- 1 lb chicken meat
- 1 avocado
- 1 tbsp sunflower oil
- 2 fresh chives
- 2 cup cheddar cheese
- 1 tsp chili powder
- 1 tsp oregano
- 1 pinch rock salt
- 1 pinch black pepper
- 1 oz sour cream

## Yapılı???

### 1 Prepare the vegetables

Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Add the diced bell peppers and onion, season with a pinch of salt and pepper. Cook for 5-6 minutes, stirring occasionally, until the vegetables are softened and lightly browned. Transfer to a plate and set aside.

### 2 Season and cook the chicken

Cut 1 pound chicken into bite-sized pieces. Season with 1 teaspoon cumin, 1 teaspoon chili powder, and a pinch each of salt and pepper. Heat 1 tablespoon vegetable oil in the same skillet over medium-high heat. Add the seasoned chicken and cook for 8-10 minutes, stirring occasionally, until the chicken is golden brown and cooked through (internal temperature reaches 165°F/74°C).

### 3 Prepare assembly station

Transfer the cooked chicken to a plate and let cool slightly. Wipe the skillet clean. Slice the avocado and chop the green onions. Measure out 2 cups shredded cheese and have all ingredients ready for assembly.

### 4 Assemble first quesadilla

Place one flour tortilla in the clean skillet over medium heat. Sprinkle half the cheese over the entire tortilla surface. Add half the cooked

chicken, half the cooked vegetables, half the sliced avocado, and half the chopped green onions to one half of the tortilla. Fold the empty half over the filling to create a half-moon shape.

**5 Cook first quesadilla**

Cook for 2-3 minutes until the bottom is golden brown and crispy. Carefully flip using a large spatula and cook for another 2-3 minutes until the second side is golden brown and the cheese is fully melted. Transfer to a cutting board.

**6 Make second quesadilla**

Repeat the assembly and cooking process with the remaining tortilla and filling ingredients. Cook for 2-3 minutes per side until golden brown and cheese is melted.

**7 Serve**

Let the quesadillas rest for 1-2 minutes, then cut each into 3-4 triangular wedges using a sharp knife or pizza cutter. Serve immediately while hot and crispy.

## ?puçlar?

Cut chicken into small, uniform pieces for faster and more even cooking throughout the quesadilla.

Use block cheese instead of pre-shredded for better melting quality and superior flavor, as pre-shredded cheese contains anti-caking agents.

Don't worry if some cheese spills into the pan - these crispy bits add delicious texture and flavor to your quesadilla.

Cook over medium heat to ensure the cheese melts completely before the tortilla burns.

Let quesadillas rest for 2-3 minutes after cooking before cutting to prevent the filling from spilling out.

For extra flavor, brush the outside of tortillas with a small amount of oil or butter before cooking.

Add diced jalapeños to the filling for a spicy kick, or use mild peppers for family-friendly versions.

Season your chicken well with cumin, paprika, and garlic powder for authentic Mexican flavors.