



GRILLED CHEESE & CHICKEN QUESADILLAS

Create warm, finger-sized chicken and cheese quesadillas for easy, on-demand lunches.

Yield: 2



INGREDIENTS

2 Each **RICH'S** 6" WHOLE GRAIN RICH ROUND FLATBREAD (#15191)

1.5 oz Shredded cheddar cheese

1.5 oz Sliced, Cooked Chicken Breast

2 tsp. Mild Taco Sauce

1 C Fresh Spinach

1 oz Shredded Mozzarella Cheese

1 tsp. Melted Butter

DIRECTIONS

- 1 Keep product frozen at 0°F to -10°F until ready to use.
- 2 Remove bagged flatbreads and place at room temperature to thaw for up to 5 days.
- 3 Place thawed flatbread on a lined sheet pan.
- 4 Place 1 ½ oz. shredded cheddar over the blistered side of a round flatbread.
- 5 Top cheese with 1 ½ oz. sliced cooked chicken breast and 2 tsp. mild taco sauce.
- 6 Top the chicken and sauce with 1 c. fresh spinach and 1 oz. shredded mozzarella cheese.
- 7 Top flatbread with another flatbread with the grilled side up. Brush the top flat with 1 tsp. melted butter.
- 8 Bake filled flatbreads at 350°F for 8 to 10 minutes or until cheese is melted, bread is browned and center of sandwich reaches 140°F.
- 9 Use a serrated knife and cut each sandwich into 4 wedges.
- 10 Serve 2 wedges.

2 wedges (1 half quesadilla) provides 2 oz. eq. grain, 3 oz. M/MA & 1/8 c. vegetable servings for USDA Child Nutrition Food Based Lunch Menus Visit RichsK12.com for other kid-friendly, K-12 inspired recipes.
