

Chipotle Chicken Quesadillas

Yield: 6 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/creamy-mexican-chipotle-chicken-recipe>

Ingredients:

- 3 tablespoons olive oil
- 1 red onion large, chopped, about 1-1/2 cups
- 4 garlic cloves minced
- 1/3 cup chipotle peppers in adobo sauce minced, you'll need about 6 chilis
- 4 vine ripened tomatoes about 1-1/4 pounds, seeded and diced
- 3 scallions thinly sliced
- 2 tablespoons honey
- 2 1/2 cups chicken cooked shredded, white and/or dark meat
- 1 teaspoon salt
- 1/2 cup chopped cilantro
- 6 flour tortillas 10-inch diameter
- 4 cups shredded sharp cheddar cheese
- sour cream for serving, optional
- lime wedges for serving, optional

Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 42 grams
3. Cholesterol: 140 milligrams
4. Fat: 42 grams
5. Fiber: 4 grams
6. Protein: 43 grams
7. SaturatedFat: 20 grams
8. Sodium: 3980 milligrams
9. Sugar: 12 grams

Thank you for visiting our website. Hope you enjoy Chipotle Chicken Quesadillas above. You can see more 18 creamy mexican chipotle chicken recipe Savor the mouthwatering goodness! to get more great cooking ideas.