

Chipotle Chicken Quesadilla

Ingredients:

Name	Portion Size
Grill Oil	1 oz
Flour Tortilla	1
Shredded Cheese	4 oz
Chipotle Chicken	2 oz
Diced Tomato	2 oz
Avocado	2 oz
Leaf Lettuce	1 piece
Salsa	2 oz
Sour Cream	2 oz



Quality Tip

Don't take it off the grill too early, sufficient browning is essential to deliciousness.

Food Safety Tip

Chorizo must be kept below 44 degrees F to prevent to the growth of foodborne bacteria.

Profit Tip

Portion out the black bean and corn salsa ahead of time to prevent over portioning.

Cooking Instructions:

Place tortilla on a well oiled 350 degree section of the grill and cover with 2 oz of shredded cheese. Place on bag of chipotle chicken on the grill and cover with basting lid for 30 seconds in order to reheat. Once chicken is reheated, place on wrap along with 1/2 diced avocado and 2 oz diced tomato, evenly distributed. Top with the remaing 2 oz of cheese. Once tortilla is sufficiently browned, about four minutes, fold in half and let cook another 30 seconds. Remove from grill and cut into quarters. Plate on a piece of green leaf lettuce, slightly staggering pieces, along with salsa and sour cream.