

# Cooking Collaborative @ HPU

## CHIPOTLE CHICKEN/MUSHROOM QUESADILLA

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### MARINADE INGREDIENTS

- 1 cup of blended oil
- ½ teaspoon of kosher salt
- ½ teaspoon of black pepper
- 2 teaspoons of minced garlic
- ½ teaspoon of ground cumin
- ½ teaspoon of chili powder
- 2-3 oz of chopped fresh cilantro
- 1 chipotle pepper(peppers in adobo Sauce
- 2 tablespoons of fresh lime juice

### MARINADE DIRECTIONS

- Put ingredients in a blender and blend for 20-30 seconds or mix together well in a mixing bowl
- Reserve 1/4 cup of marinade to mix with 1/2 cup sour cream
- Pour rest of marinade over chicken/mushrooms
- Chill chicken/mushrooms overnight in marinade

### QUESADILLA INGREDIENTS

- 1 green or red pepper (sliced)
- 4 medium portobello caps (for vegetarian version)
- 1 medium yellow or sweet onion (sliced)
- 4 - 4 oz chicken breasts (substitute portobello caps for vegetarian version)
- 4 - 10 in. flour wraps
- 1 - 8oz bag favorite cheese blend
- 1 small tub of sour cream
- 1 jar favorite salsa

### QUESADILLA DIRECTIONS

- In pan or on grill, cook chicken to 165 or roast at 350 for 25 minutes in oven
- For mushroom quesadilla, roast mushrooms in oven at 325 for 8-10 minutes
- Saute sliced peppers and onions in pan till tender (5-7 mins)
- Slice cooked chicken or mushrooms
- Add cheese, cooked peppers and onions, and cooked chicken/mushrooms to flour tortilla
- Fold in half and cook on medium high heat in saute pan till both sides are golden brown