

## BBQ CHICKEN QUESADILLAS

Servings	Prep Time	Cook Time
8	20 minutes	30 minutes

### Ingredients

- 1 cup Nature's Yum® Premium Quality BBQ sauce
- 8 skinless boneless chicken breast halves
- 1/2 teaspoon minced garlic
- 2/3 cup chopped parsley
- 4 plum tomatoes chopped
- 4 cups shredded cheese any preferred cheese flavor
- 16 9-inch flour tortillas

### Servings:

### Instructions

1. Preheat oven to 350 degrees.
2. In a large saucepan, bring salted water to a boil.
3. Add chicken breasts to the boiling water, then reduce heat to a simmer. Cover and simmer about 20 minutes. (Time could vary – be sure the chicken is no longer pink.)
4. Place chicken on a plate to cool to room temperature. Then shred the chicken with your hands, and place it in an empty saucepan. Add the Nature's Yum BBQ Sauce, garlic and parsley.
5. Lay the 8 tortillas on a lightly greased baking sheet. Spread the chicken mixture evenly among the 8 tortillas. Be sure to leave a small border around the outer edges.
6. Top each tortilla with 1/8 of the tomatoes and 1/8 of the shredded cheese.
7. Place another tortilla on top of each filled tortilla.
8. Finally, bake the quesadillas for about 10 minutes, until the cheese is melted.
9. Let sit outside the oven for 5 minutes, and then cut into wedges.

### Recipe Notes

Your quesadillas are ready to serve!

Tip: Rice makes a great side for this dish!!