



Chicken tinga quesadillas

Ingredients

Quesadillas:

- 8 tortillas made with MASECA® Blue corn masa flour
- 8 slices of Oaxacan cheese (melting cheese)
- Mexican cream, panela cheese, cilantro, and tomatoes to garnish
- 2 onions
- 2 tablespoons of oil
- 4 tomatoes
- 1 garlic clove, roasted
- 1 chipotle pepper in adobo sauce
- 1 tablespoon of vinegar
- ¼ teaspoon of oregano
- Salt

Chicken tinga:

- ½ chicken breast
- 2 bay leaves

Preparation

Chicken tinga:

1. Cook chicken breast with water and bay leaves. Shred chicken and set aside.
2. Slice onions, sauté on oil at low heat and cover until soft.
3. In a blender, mix tomatoes, roasted garlic, chipotle pepper and vinegar. Add sauce to the onions and boil.
4. Add chicken, oregano, and salt to taste. Cook at low heat until sauce thickens.

Quesadillas:

1. Heat tortillas on a griddle and fill with some of the chicken dish and cheese.
2. Cook until cheese has melted, and tortilla is lightly toasted.
3. Serve with cream, cheese, cilantro, and diced tomatoes.