



Making your own easy quesadillas with pulled chicken



Ingredients

- 1 1 chicken breast
- 1 1 chicken stock cube
- 1 1 tomato
- 1 1 spring onion
- 2 2 tablespoons corn
- 1 1 tablespoon barbecue sauce (optional sugar-free)
- 2 2 multigrain wraps
- 1 Henri Willig chilli cheese
- 1 Henri Willig sweet chilli mayonnaise

Preparation method quesadillas with pulled chicken

Fancy a tasty and easy lunch or dinner? Then try this easy quesadilla recipe with pulled chicken! Making quesadillas is a piece of cake and leaves plenty of room for creativity. Our recipe combines the juiciness of pulled chicken with the creaminess of melted cheese, wrapped in a crispy tortilla. Follow our simple steps and discover how to put the tastiest quesadillas on the table in no time!

Preparation

- 1: Cook the chicken with the chicken stock within 15 minutes.
- 2: Meanwhile, remove the core from the tomato, dice the flesh and cut the spring onion into rings. Mix this with the corn.
- 3: Once cooked, pull the chicken apart with two forks to form pulled chicken.
- 4: Mix with the tomato mixture, a tablespoon of barbecue sauce and season with salt and pepper.
- 5: Place a wrap in a dry frying pan. Grate sweet chilli cheese over this, cover with the pulled chicken mixture and grate another layer of cheese over this. Finish with the second wrap.
- 6: Fry over medium-high heat until both sides are golden brown and crispy and the cheese has melted.

Ready to make your own quesadillas with pulled chicken?

There you have it, a simple and tasty quesadilla recipe that is ready in no time. These pulled chicken quesadillas are hugely flavourful. Enjoy the delicious flavours and satisfaction of homemade quesadillas. Enjoy your meal!