



## **Buffalo Chicken Quesadilla**

### **Ingredients:**

- **5 oz (1 Can)** Shredded Chicken
- **1/3 Cups** Buffalo Sauce
- **1/3 Cups** Shredded Mozzarella Cheese
- **2** Tortilla Shells

### **Instructions:**

1. Drain your canned chicken and add it to a small bowl. Add buffalo sauce to the bowl and mix.
2. Once mixed, spread evenly onto half of each shell.
3. Add half of cheese to the one quesadilla and the other half of the cheese to the other quesadilla.
4. Fold the tortillas over and place in a frying pan over medium heat for about 3 to 5 minutes or until the side is a light golden brown.
5. Flip the quesadilla and cook for the same amount of time, until golden brown.
6. Remove from the pan, serve, and enjoy!