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|  | **Chicken Mushroom Quesadillas** |
| *A Tex-Mex staple, this quesadilla recipe is packed with savory vegetables and lean protein. These can be eaten on their own or topped with fresh salsa or low-fat sour cream.* **Yield: 4 servings** |

**Ingredients:**

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| 1 T | Canola oil |
| 1 each1 tsp1 tsp1 tsp | Onion, choppedCuminChili powderOregano |
| 8 oz. | White button mushrooms, sliced |
| 3 cloves | Garlic, minced |
| 1 each | Chicken breast, chopped |
| 2 cups | Spinach leaves, sliced into ribbons |
| ½ tsp | Salt |
| ¼ tsp | Ground Black pepper |
| 4 each | Whole-grain Flour tortillas, 10 inches |
| 1 cup | Mexican Cheese Mix, shredded |
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| To serve | Cilantro Lime Sour Cream |
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**Instructions:**

1. Gather all ingredients and equipment.
2. Heat the oil in a large skillet over a medium heat. Toast cumin, chili powder, oregano in oil for one minute or until fragrant. Add the onions and mushrooms and cook until the mushroom water is evaporated and they begin to brown, 5 to 7 minutes. Add the garlic and cook for 1 minute more.
3. Add chicken, spinach, salt and pepper and cook until spinach is wilted, about 2 minutes.
4. Lay 1 tortilla on a flat work surface and sprinkle with 1/4 cup shredded cheese. Spoon 1/2 chicken and vegetable mixture on top of cheese, then top with an additional 1/4 cup cheese. Top with another flour tortilla.
5. Heat a large nonstick skillet with cooking spray over medium heat. Carefully place 1 quesadilla in pan and cook 3 minutes. Using a large spatula, gently flip quesadilla and cook an additional 3 minutes until lightly browned and cheese is melted. Repeat with second quesadilla.
6. Slice each quesadilla into eighths and serve with salsa or sour cream.

**Nutrition Facts** *450 calories | 8 g fiber |18 grams carbohydrate |186 mg sodium*