

Grilled Chicken Quesadillas

Yield: 4 quesadillas

2 boneless chicken breasts

4 flour tortillas

1 cup shredded [Mexican cheese](#)

Preheat the grill to medium-high heat. Season chicken as desired and cook on the grill until juices run clear, about 10 minutes on each side. Remove from grill and let set for 5 minutes, then shred into pieces. Divide chicken evenly between the four tortillas and place on one half of each tortilla. Top each with 1/4 cup of cheese. Fold in half and gently press. Place on the heated grill and flip after 1-2 minutes. Brown the other side for another 1-2 minutes. Transfer to a cutting board and slice into wedges. Serve immediately.

Source: Pennies original