

Quesadilla Recipe (Fully Customizable)

Ingredients

- 2 flour tortillas
- 1 cup shredded cheese (cheddar, Monterey Jack, or blend)
- 1/2 red bell pepper (sliced)
- 1–2 tbsp butter or oil

Optional Add-ins:

- Rotisserie chicken (shredded)
 - Onions
 - Mushrooms
 - Jalapeños
 - Spinach
 - Beans
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Step-by-Step Instructions + Video Shots

1. Prep Ingredients

Action:

Slice the red bell pepper into thin strips. If making a chicken quesadilla, shred rotisserie chicken into bite-sized pieces. Prepare any other ingredients you'd like to add.

2. Heat the Pan

Action:

Place a pan on medium heat and add butter or oil.

3. Assemble the Quesadilla

Action:

Place one tortilla in the pan. Add a layer of cheese, then add red bell peppers and/or shredded chicken. Add more cheese on top, then place the second tortilla over everything.

4. Cook First Side**Action:**

Cook for 2–3 minutes until the bottom tortilla is golden brown and crispy.

5. Flip the Quesadilla**Action:**

Carefully flip the quesadilla and cook for another 2–3 minutes until the other side is golden and the cheese is fully melted.

6. Fix for Melting Issues (Helpful Tip)**Action:**

If the tortilla is getting too dark but the cheese isn't fully melted, remove the quesadilla from the pan and microwave it briefly (15–30 seconds) to finish melting the cheese without burning the outside.

7. Slice and Serve**Action:**

Remove from pan, let cool slightly, then slice into triangles and serve.