

Slow Cooker Cheesy Chicken Quesadillas

Ingredients:

4 chicken breasts (mine were frozen)

1 (14 oz) can diced tomatoes (I have also used a can of Rotel instead), undrained

1 small can (I think it's 4 oz) green chilis

1 (8 oz) package cream cheese (I used Neufchatel or light cream cheese)

Tortillas

Monterrey Jack cheese (or your favorite kind of cheese)

2 Tablespoons melted butter (or olive oil)

Directions:

Spray your slow cooker with non-stick cooking spray. Place your chicken breasts in the slow cooker. Dump in the diced tomatoes, green chilis, and cream cheese. Place the lid on the slow cooker and cook for 6-8 hours on LOW or 3-4 hours on HIGH. Once the chicken is cooked, take the chicken out and shred. Return chicken to slow cooker (mix it in and it will absorb some of the juices so it's not so runny) and keep warm until ready to make quesadillas.

To make quesadillas, heat a skillet over medium heat. Top half of each tortilla with cheese and a scoop of the chicken mixture (I found it worked best to use a slotted spoon so that I got rid of as much as the juice as possible). If you want some heat, add some chopped jalapenos to the quesadilla. Fold the tortilla over and press down. Lightly brush melted butter (or olive oil) on both sides. Cook two filled tortillas at a time (3-4 minutes each; until they are golden brown), turning once.

Serve with your favorite salsa, guacamole, and sour cream.,