

CHOLULA HOT SAUCE

Cajun Quesadilla

WHAT'S NEEDED

Ingredients:

- 2 oz. blackened chicken or steak, chopped 1/2"
- 2 oz. roasted green chiles (Pasilla or Anaheim variety), chopped 1/2"
- 2 oz. Jack and cheddar cheese mix, shredded
- ¼ oz. green onions, chopped 1/4"
- 2 tsp. vegetable oil
- 1- 10" flour tortilla
- 8 oz. sour cream
- 3 tsp. **Cholula Original** Hot Sauce
- ¼ tsp. salt



HOW TO MAKE

Preparation - 2-3 servings

1. Prepare Cholula Crema by combining sour cream, **Cholula Original** Hot Sauce, & salt in small bowl and mix well. Set aside.
2. Spread oil on flat top grill, place tortilla on grill, spread cheese evenly over tortilla, sprinkle chicken or steak over 1/2 of tortilla, add chiles and green onions and allow cooking for approximately 3 minutes or until golden brown.
3. Fold tortilla in half to form a half moon, cut into 2 equal halves, then cut again in half to get 4 equal pieces, fan quesadilla on plate and drizzle with Cholula Crema or serve on side.