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CHICKEN AND AVOCADO QUESADILLAS

Here's a go-to recipe for quesadillas your family and friends will ask for again and again. Quick and easy to make, these are just as good served piping hot or at room temperature. For party friendly bite-size servings, simply cut each quesadilla in quarters.

2 tablespoons olive oil, divided

2 tablespoons lime juice

1/2 teaspoon ground cumin

2 cups cooked, diced chicken

1 fully ripened avocado from Mexico, halved, pitted,
peeled and cut in 1-inch cubes

4 flour tortillas (7 to 8 inches each), warmed

1 cup shredded Jack or pepper Jack cheese

For more recipes and information, go to www.avocadofiesta.com



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Preheat oven to 450°F. In medium-sized bowl, combine 1 tablespoon of the oil, lime juice and cumin. Add chicken and avocado; toss gently. Lay tortillas on a baking sheet; brush both sides with the remaining 1 tablespoon oil. Spoon chicken and avocado mixture on one side of each tortilla, dividing evenly; top with cheese. Fold tortillas in half to cover filling. Bake until tortillas are crisp, about 8 minutes. If desired, serve with salsa or sour cream.

YIELD: 4 quesadillas/16 party portions