

Zucchini Bread Recipes

Chicken Turkey Bacon Ranch Quesadillas - Quick & Easy

10 min Prep time	**10 min** Cook time	**20 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups cooked chicken breast, diced
- [ ] 4 slices turkey bacon, crumbled
- [ ] 1/2 cup ranch dressing
- [ ] 1 tbsp lime juice
- [ ] 4 large flour tortillas
- [ ] 1 cup shredded Monterey Jack cheese
- [ ] 1 cup shredded cheddar cheese
- [ ] 2 tbsp butter, melted

Instructions

1. Heat a skillet over medium-high heat, add the crumbled turkey bacon and cook until crisp, then remove and set aside.



2. In the same pan, add the diced chicken; sauté for 3-4 minutes until just warmed through, then stir in the ranch dressing, lime juice, and the cooked bacon.



3. Lay a tortilla flat, spread a generous layer of the chicken-bacon mixture, then sprinkle both cheeses evenly.



4. Fold the tortilla in half, brush the outer sides with melted butter, and place back into the skillet.



5 Cook each side 2-3 minutes until golden brown and the cheese is fully melted; repeat for remaining tortillas. Serve warm.



Nutrition per serving

420 kcal	28 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the pan gets too hot, lower the heat to avoid burning the tortilla.
- A squeeze of fresh lime over the finished quesadilla brightens the flavors.
- Feel free to add a handful of chopped cilantro for extra freshness.