Buttery chicken and cheese quesadillas

NIBBLEDISH CONTRIBUTOR

Ingredients

- Four tortilla shells
- 1 1/2 cups shredded cheese of your choice (I used mexican blend)
- Cooked diced chicken seasoned in salt, pepper and splashed with Louisiana hot sauce.
- About a stick of butter

Instructions

1. Melt half a stick of butter in the a frying pan and fry both sides of each tortilla and set aside.

2. Take two of the tortillas and load them with cheese and chicken, and anything else you may want to add, onions may be a good addition.
3. Top with remaining tortillas.
4. Melt the other half stick of butter and once it's heated, place quesadilla in frying pan and let sit for about a minute, you want it to brown a bit and get crispy. Flip carefully. Repeat for the other side. Set on a plate to cool.

5. In the same melted butter repeat the last step for the other quesadilla.
6. Let them sit for a few minutes to let the cheese and tortillas fuse, it will be less messy when you are ready to eat.
7. While you wait get your salsa, sour cream, guacamole or what have you ready and after they sit for 5 minutes dig in.

Be warned this is crisp and buttery, like a croissant or a ritz cracker. Butter and cheesy is my kind of comfort food :)