

Crispy Quesadilla Meets Spicy Fried Chicken and Melty Cheese

What do you get when you mix the



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15 min

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INGREDIENTS

2 flour tortillas (medium size, 8-10 inch)

1 fried chicken breast, chopped (leftovers or store-bought work great!)

4 pickle slices (dill preferred)

1 tbsp Nashville hot chicken sauce

1 cup shredded cheddar cheese

? Ingredient Notes & Swaps:

Fried chicken: Use crispy tenders, leftovers, or even rotisserie chicken tossed in hot sauce.

Pickles: Dill works best, but spicy pickles or bread & butter pickles add personality.

Cheese: Sharp cheddar melts beautifully, but pepper jack adds extra heat.

Tortillas: Flour tortillas crisp up nicely in a skillet-don't sub with corn for this one.

??? Step-by-Step Instructions:

1 Heat the Skillet:

2 Assemble the Quesadilla:

Lay one tortilla in the pan.

Spread the chopped fried chicken evenly across it.

Sprinkle with cheddar cheese.

Drizzle over Nashville hot chicken sauce.

Top with pickle slices.

3 Grill to Perfection:

Cook for about 3-4 minutes per side, pressing occasionally with a spatula.

Flip carefully once golden and crispy.

The cheese should be melted and gooey by the time both sides are crisp.

4 Slice & Serve:

? Tips for Success:

Low and slow wins-medium heat ensures melty cheese without burning the tortillas.

Press down with a spatula for maximum crisp and contact.

Preheat your skillet before starting for an even golden finish.

? Serving Ideas & Pairings:

? Beer Cheese Dip for dunking

? Strawberry Mojito to cool the heat

? Chocolate Chip Cookie Bites for dessert

? Sheet Pan Quesadillas if you're feeding a crowd

? Caramel Apple Nachos for a crunchy-sweet finish

? Storage & Reheating:

Fridge: Store leftovers wrapped or in a container for up to 2 days.

DIRECTIONS

1. Heat the Skillet: Place a nonstick skillet or griddle over medium heat.
2. Assemble the Quesadilla: Lay one tortilla in the pan.
3. Spread the chopped fried chicken evenly across it.
4. Sprinkle with cheddar cheese.
5. Drizzle over : Nashville hot chicken sauce.
6. Top with pickle slices.
7. Place the second tortilla on top and gently press it down.
8. Grill to Perfection: Cook for about 3-4 minutes per side, pressing occasionally with a spatula.
9. Flip carefully once golden and crispy.
10. The cheese should be melted and gooey by the time both sides are crisp.
11. Slice & Serve: Remove from the skillet, let rest for 1 minute, then slice into quarters or wedges.Serve with ranch, more hot sauce, or pickle chips on the side.
12. ? Tips for Success: Low and slow wins-medium heat ensures melty cheese without burning the tortillas.
13. Press down with a spatula for maximum crisp and contact.
14. Preheat your skillet before starting for an even golden finish.
15. ? Serving Ideas & Pairings: Turn your quesadilla into a full-on flavor party with these perfect pairings:
16. ? Beer Cheese Dip for dunking

17. ? Strawberry Mojito to cool the heat
18. ? Chocolate Chip Cookie Bites for dessert
19. ? Sheet Pan Quesadillas if you're feeding a crowd
20. ? Caramel Apple Nachos for a crunchy-sweet finish
21. ? Storage & Reheating: Fridge: Store leftovers wrapped or in a container for up to 2 days.
22. Reheat: Use a skillet or toaster oven to re-crisp the outside. Avoid microwaving unless you're okay with a softer texture.
23. Make-ahead: Assemble and refrigerate uncooked for up to 8 hours-just cook when ready to eat.
24. ? More Recipes You'll Love: If you're into crispy edges and bold flavor combos, try these next:
25. Beer : Cheese Dip

SWAPS & NOTES

& Swaps Fried chicken: Use crispy tenders, leftovers, or even rotisserie chicken tossed in hot sauce.

Pickles: Dill works best, but spicy pickles or bread & butter pickles add personality.

Cheese: Sharp cheddar melts beautifully, but pepper jack adds extra heat.

Spread the chopped fried chicken evenly across it.

TIPS FOR SUCCESS

Low and slow wins -medium heat ensures melty cheese without burning the tortillas.

Press down with a spatula for maximum crisp and contact.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-quesadilla-meets-spicy-fried-chicken-and-melty-cheese/>