

## LitlJay's Chicken Quesadillas (Mary flipped for these!)

3 medium Haas Avocados  
1 package of McCormick *Great* Guacamole Mix (accept no substitutes, not even regular McCormick Guacamole Mix!)  
1 small Roma tomato  
1 package Pioneer Taco Seasoning  
1-1/2 tsp. ground black pepper  
2 skinless, boneless chicken breast halves  
1-1/4 cups water  
1 tbsp. cilantro  
1 tbsp. minced dried onion  
1 tbsp. Fiesta Enchilada Seasoning  
3 large corn or flour tortillas  
2 cups Sargento or Kraft shredded Mexican cheese blend  
Lots of sour cream  
Lots of your favorite picante or salsa

Peel and mash 2 avocados with a potato masher. Mix the package of Great Guacamole mix into the mashed avocados. Dice the tomato into pieces 1/4" square or smaller and mix into the guacamole. Peel and chop the remaining avocado into 1/2" to 3/4" square cubes and mix into the guacamole. Cover tightly and refrigerate at least 1 hour (overnight is best).

Sprinkle about 1/3 of the taco seasoning onto a large plate. Sprinkle 1/2 tsp. of the black pepper into it and mix evenly with a fork. Lay the chicken breasts into the mixture one side at a time to make a *thin* coat on each side. Rub the mixture into the breasts, cover, and refrigerate.

Combine the leftover coating from the plate with the water, the remaining taco seasoning, the remaining pepper, the cilantro, the minced onion, and the enchilada seasoning in a 2 qt saucepan. Heat to boiling, lower the fire, and simmer for 5 or 10 minutes for the flavors to blend.

While the seasonings are simmering, grill the chicken until *just barely done!!!* Too long will dry it out! It will be cooked further in the pot and in the oven. A Foreman grill does the job quickly and easily. Cut the chicken into cubes 1/4" to 1/2" square.

After the seasonings have simmered long enough and the chicken is cubed, add the chicken to the pot and stir very thoroughly. Cover and simmer the meat, stirring often, and bringing the liquid to the top each time, until the liquid has cooked into the meat and down to nothing. Only soft meat should be left.

Spoon 1/3 of the meat onto one side of a tortilla and top with 2/3 cup of cheese. Fold the tortilla in half. Repeat 2 times and bake them on a cookie sheet at 300 degrees for about 10 minutes. Cut the tortillas into wedges with a pizza cutter or knife and serve immediately with the guacamole, sour cream, and salsa/picante.

Yields: 9 quesadillas and 2-1/2 cups guacamole.