



# Sheet Pan Quesadillas

Prep Time: 10 minutes

Bake Time: 15 minutes

Makes: 10 small quesadillas

## Ingredients

Quesadillas

20 small flour tortillas

2½ cups shredded Mexican blend cheese

2½ cups cooked Mexican-style shredded chicken  
(rotisserie chicken works great)

## For Serving

1 cup your favorite salsa

1 cup sour cream

1 bunch cilantro, chopped

2 limes, cut into wedges

## Instructions

1. If using a Frigidaire Professional Wall Oven, select the No Preheat function. If using another oven, preheat to 375°F.
2. Line a large baking sheet with parchment paper.
3. Arrange small flour tortillas on the prepared baking sheet. Sprinkle each tortilla with about ¼ cup shredded cheese followed by ¼ cup shredded Mexican-style shredded chicken.
4. Top each with another tortilla, gently pressing them together.
5. Bake for approximately 15 minutes, flipping the quesadillas halfway through baking, until both sides are golden brown and the cheese is fully melted.
6. Transfer to a serving platter and serve warm with salsa, sour cream, chopped cilantro, and fresh lime wedges.

## Tools Needed

Measuring cups

Large baking sheet

Parchment paper

Cutting board

Chef's knife

Spatula

Serving platter