**The Woodlands at Phillips**

**Chicken and White Mushroom Quesadillas**

**Ingredients:**

2 twelve inch flour tortillas

4 ounces cooked sliced chicken breast

4 ounces of shredded cheddar and jack cheese

1 ½ lbs. of sliced White mushrooms

2 tablespoon olive oil or garlic infused oil

Salsa for dipping, like Pace Picante

**Directions:**

1. Sauté mushrooms use one tablespoon of the oil in a sauté pan on medium heat for about ten minutes or until most of the moisture is cooked out of the mushrooms. Set aside.
2. Heat a large skillet to medium heat with half of the oil. Then place flour tortilla in skillet, and top with chicken, sautéed mushrooms and cheese. Cook for about five minutes or until just browned.
3. Put other flour tortilla on top and brush with remaining oil then carefully flip so you can brown the other side. Cook for about five minutes or until browned.
4. Remove to a large cutting board and cut like a pizza into wedges. Serve hot with a side of salsa. Wash off the top of the mushrooms and pat dry. Slice the mushrooms about 1/2 inches thick, and set aside. Serve’s four.