

# Garden Quesadillas with Chicken

**Course:** Main Dish

**Categories:** Chicken

## Ingredients

1 # Ground Chicken  
1 Med Red Onion  
1 Green Pepper  
1 Med Zucchini  
2 tsp Dried Oregano  
1/4 oz Cilantro  
2 Roma Tomatoes  
1 Lime  
1 oz Mayo  
1 tsp Chipotle Powder  
Flour tortillas  
2 Cups Shredded Matzo  
Arugula  
Salt  
Pepper  
Olio

## Directions

Adjust rack to middle position and preheat oven to 400F. **Halve, peel, and thinly slice onion. Finely chop a few slices until you have 2 TBSP, set aside for later. Core and see bell pepper, then thinly slice. Halve zucchini lengthwise, then slice into thin half-moons. Toss zucchini, sliced onion, bell pepper, oregano and a drizzle of olio on a baking sheet. Season with salt and pepper. Roast in oven until softened and lightly browned, 12-15 minutes. While the veggies roast, cook the chicken in a skillet, drain and set aside. Finely chop cilantro. Core seed, and dice tomatoes. Halve the lime. Add tomato, cilantro, and a squeeze of lime to a bowl with chopped onion and toss to combine. Season with salt and pepper. In another small bowl, combine mayo and chipotle powder, mix and set aside. Once the veggies are done, remove from oven. Increase temp to 450F.** Brush one side of the tortillas with some olio. Place two of the tortillas on another baking sheet, oiled side down. Spread a little chipotle may, chicken on each. Top with matzo and a few veggies. Cover with tortillas oiled side up (so the oiled side of the tortillas are facing away from the fillings). Bake quesadillas in oven until cheese melts and tortillas crisps, about 6-10 minutes, flipping halfway through. Toss remaining veggies, arugula, chicken, squeeze of lime and olio in a large bowl. Season with salt and pepper. Cut quesadillas into wedges, server with cilantro and tomato mixture.