

Chicken Quesadillas



Ingredients

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| 4 | chicken breasts, thawed or frozen | ¼ | c. water |
| 1 | (14-oz.) can diced tomatoes, undrained | 8 | oz. cream cheese, softened |
| 1 | (4-oz.) jar green chilies, drained | 1 | (8-oz.) package mexican blend shredded cheese |
| | | 12 | uncooked tortillas |
| | | 1 | can corn (optional) |

Directions

1. Place chicken breasts in a 5-quart slow cooker. Pour the tomatoes and chilies on top of chicken, then add water to the slow cooker.
2. Cover and cook on LOW for 6 to 8 hours or on HIGH for 3 to 4 hours. Add cream cheese during the last hour of cooking.
3. Remove chicken from the slow cooker, shred and return to the sauce-filled cooker. Cover.
4. Place an ungreased skillet over medium heat. Put a tortilla on the skillet and brown for 30 seconds. Flip tortilla and add some shredded cheese. Place ½ c. of the chicken mixture on one side of the tortilla.
5. Fold tortilla in half and press down with medium pressure, using a spatula to flatten. Cook for 30 seconds longer, then flip to brown the other side of the quesadilla. Transfer quesadilla to a plate, then repeat with remaining tortillas and chicken mixture. Slice each quesadilla into wedges with a pizza cutter.