

## Chicken Quesadillas

I really love these tasty treat and I hope you and your friends have a chance to try them.

3½ cups shredded cooked Rotisserie chicken (from a 2½ lb bird)  
¾ teaspoon salt  
½ teaspoon black pepper  
1 large onion, halved lengthwise and thinly sliced crosswise  
2 tablespoons vegetable oil  
2 large garlic cloves, thinly sliced  
5 oz (2 cups) coarsely grated Monterey Jack cheese (with or without hot peppers)  
8 (7-inch) flour tortillas

Sprinkle chicken with ½ teaspoon salt and ¼ teaspoon pepper.

Cook onion with remaining ½ teaspoon salt and ¼ teaspoon pepper in oil in a 10-12 inch skillet over moderate heat, stirring occasionally, until golden, about 6 minutes. Add garlic and cook, stirring, until fragrant, about 1 minute and then transfer to large bowl. Add chicken to onion mixture along with cheese.

Put 1 tortilla on a cutting board and spread ½ cup chicken mixture over half of tortilla, then fold other half over to form a half-moon, pressing firmly on seam. Assemble 7 more quesadillas in same manner.

Heat lightly oiled grill pan over high heat until it begins to smoke, and then reduce heat to moderate and grill quesadillas, 2 at a time, turning over once, until cheese is melted and golden brown grill marks appear, about 4 minutes per batch.

**Accompaniments:** sour cream; salsa; fresh cilantro sprigs **Garnish:** lime wedges