

Saxon's Blackened Chicken Asiago Quesadilla

Make 2 large Quesadilla/Serves 2 to 3

INGREDIENTS	QUANTITY	PROCEDURE
Chicken Breast		
Avocado Oil	As needed	About ¼ cup or any kind of cooking oil
Chicken Breast	2 medium breast	Seasoned and marinated
Blackening seasoning	2 tablespoons	Or 1 tablespoon of salt and pepper mix
Quesadilla		
Flour Tortilla	2 large	
Garlic Aioli	2 tablespoons	See below for recipe
Asiago Fresca Handcrafted Cheese	1 cup	Shredded or sliced thin

Directions for Chicken:

1. Season the chicken with blackening seasoning; cover and let marinate for at least an hour.
2. Heat oil in a skillet just big enough to fit both chicken breasts. Drain the chicken breast and slowly add to the hot oil making sure not to splash. Sear chicken for about 3 minutes on each side or until you have a nice golden brown crust. (This will help seal in the juices.)
3. Add chicken to a shallow baking dish big enough to fit and pour ¼ cup of chicken broth over. Finish cooking in a pre-heated oven at 300 degrees for about 20 minutes or until chicken is white all the way through (about 155 degrees). Remove chicken from oven and set aside to allow the juices to settle in the breast and carryover cook to reach about 160 degrees.
4. Coat peeled garlic with oil and bake in a oven on 350 degrees for about 5 minutes or until nice and brown. Cool and then mince. In a small bowl add the mayo, roasted garlic and a pinch or two of the blackening seasoning.
5. Using a large flour tortilla spread the aioli all of the shell and then top with shredded chicken.
6. Fold in half and grill the stuffed tortilla on a panni maker or a hot grill

Presentation: Cut the tortilla in triangles and serve with the fixings. Avocado Dip, Sour Cream, Fresh Shredded Lettuce and diced Roma Tomatos.

Recipe Created By: Chef Ace Champion