

## Blooming Quesadilla Ring



This tasty blooming quesadilla ring is a fun way to serve quesadillas and brings Mexican flavors to the dinner table.

**PREP TIME** 25 minutes

**COOK TIME** 20 minutes

**TOTAL TIME** 45 minutes

### Ingredients

20 soft flour tortilla taco shells

3 cups cooked skinless and boneless chicken breast, shredded (I used a Cooked Roaster form Giant)

1 yellow bell pepper, seeded and diced

½ cup sweet yellow onion, finely diced

1 cup taco sauce, your favorite brand

4 cups Colby and Monterey jack cheese, finely shredded

2 cups cheddar cheese, finely shredded

2 tablespoons fresh cilantro, chopped (optional garnish)

½ cup red onion, finely diced

½ cup salsa, your favorite brand

### Instructions

Preheat oven to 375°F. Line a baking sheet with parchment paper. Put a large, wide-mouth glass jar in the center of the baking sheet.

Using a cutting board and a sharp knife or a pizza cutter, cut the tortillas in half. Cover the halved tortillas with a clean, dry cloth and set aside.

In a large mixing bowl, combine the shredded cooked chicken, diced yellow pepper, finely diced yellow onion, finely diced red onion, salsa, and taco sauce. Stir well until all of the ingredients are completely incorporated.

Sprinkle 1½ to 2 tablespoons each of the shredded Colby and Monterey jack cheese and the chicken mixture.

Roll each of the halved, filled tortillas into a cone shape. Be careful not to squish out the filling. The small pointed ends of the cones need to touch the wide-mouth jar and form a ring around the jar.

Once you have made a complete bottom layer, about 12 to 13 cones, sprinkle ¾ cup of the shredded cheddar cheese on top of the ring.

Repeat the ring of cones for a second layer. Then top with 1 cup of the Colby and Monterey jack cheese.

Repeat for the third and final ring. Remove the glass jar from the center of the cones.

Bake for 15 to 20 minutes, or until the edges of the cones are golden brown and the cheese is melted.

Using the edges of the parchment paper, carefully transfer the quesadilla ring to a heat-safe serving plate.

Serve the quesadilla ring with your favorite salsa or dipping sauce.