**Chicken Quesadillas**

1 Tbs vegetable oil

2 Boneless skinless chicken breasts

1 package Taco seasoning

1 package flour tortillas (any size)

1 jar Queso dip

2 cups shredded cheese

Butter or margarine (softened)

Heat oil in skillet. Cube chicken breast and add to skillet. When cooked through add taco seasoning. You may need to add a little water to help it coat evenly. Warm a clean skillet over medium heat. Butter one side of the tortilla and place it in the pan butter side down. Spread desired amount of queso dip on side of tortilla facing up. Sprinkle cheese and chicken over queso. When cheese is melted and tortilla is brown, fold it in half and remove from heat. Repeat with remaining ingredients until gone or desired number of quesadillas are made.

Tip: Chicken breasts (fresh or frozen) can be cooked in a crockpot with a little water, salt, and pepper all day and easily shredded for meals like this. Cook extra, portion it out into freezer bags, and throw it in the freezer. Then you’re ready for the next several weeks.