Chicken Quesadillas-ALL

2 Tortilla Shells, Large

1 lb. Chicken Breast  
2 t. Chili Powder  
1 t. Paprika  
1 t. Sugar  
1/2 t. Onion Powder  
1/2 t. Garlic Powder  
1/4 t. Cayenne Pepper  
1/2 t. Cumin Powder  
1 T. Veg. Oil  
2/3 C. Cheddar Cheese, shredded

1/2 Tomato, Chopped  
2 T. Green Pepper, Chopped  
2 T. Onion, Chopped  
2 T. Mushrooms, Chopped

Mix all spices in a bowl together. Cut chicken into cubes. Toss in spices. Add the vegetable oil to a frying pan and saute' chicken until cooked thoroughly. Rinse, prepare and cut vegetables. (Must pick 2) Pre-Heat Electric frying pan to 300 degrees. Place chicken, tomato, green pepper, onion, mushroom and cheese on 1/2 of the burrito shell. Fold the burrito shell in half and gently place it in the frying pan. Allow to cook for about 5 minutes on each side or until cheese begins to melt and shell turns golden brown. Optional garnishes; top with sour cream and salsa.

Order Form- find a partner to share toppings with.