

# Chicken & Corn Quesadillas with Pico De Gallo & Mutti Smoky Barbecue Sauce



Mutti Smoky Barbecue Sauce is the perfect pairing for these cheesy stuffed quesadillas. The smokiness that comes from Mutti BBQ sauce compliments the natural smoky Mexican flavours of this recipe.

*Recipe supplied by Mutti.*

## **Ingredients**

- 1 Pre-cooked BBQ Chicken, skin and bones removed, and meat shredded
- 1 Tablespoon Extra Virgin Olive Oil, extra for greasing
- 2 Teaspoons Mexican Seasoning or Smoked Paprika
- 2 Corn Cobs, husks removed, and kennels cut from cob
- 250g Grated Mozzarella
- 100g Feta Cheese, crumbled
- 1 Small Onion, peeled, and finely chopped
- 1-2 Limes juiced
- 3 Vine Ripened Tomatoes, finely chopped

1 Small Bunch of Coriander, leaves picked, and finely chopped

10 Large Tortillas

Sour cream, to serve

Mutti Smoky Barbecue Sauce, to serve

## **Method:**

1. Preheat oven to 150°C. Place the chicken, olive oil and paprika in a bowl. Season with salt and pepper and mix well to coat. Add the corn and cheeses to the bowl and mix to combine.
2. Place the onion and lime juice in a bowl with ½ teaspoon sea salt flakes and set aside for 5 minutes to pickle slightly. Add the tomatoes and coriander, season with black pepper and mix well to combine. Set aside.
3. Place half the tortillas on a clean work surface. Divide chicken mixture among the tortillas and top with the remaining, pressing down firmly to sandwich together.
4. Heat a large non-stick frying pan over medium heat. Lightly grease with oil and cook the quesadillas, in batches, for 2-3 minutes each side or until golden and crisp. Transfer to a baking tray and place in the oven to keep warm.
5. Cut the quesadillas into pieces and serve with the pico de gallo, sour cream and Mutti Smokey Barbecue Sauce.