Plate Dream

Quick & Easy Chicken Turkey Bacon Ranch Quesadillas

Crispy quesadilla filled with tender chicken, smoky turkey bacon, and creamy ranch sauce, ready in 20

10 min	10 min	20 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups cooked chicken breast, diced
- [ ] 4 slices turkey bacon, cooked and crumbled
- [ ] 1/2 cup ranch dressing
- [ ] 1 tablespoon lime juice
- [ ] 1 teaspoon garlic powder
- [ ] 1/2 teaspoon smoked paprika
- [ ] 4 large flour tortillas
- [ ] 1 cup shredded cheddar-Monterey Jack blend
- [ ] 2 teaspoons olive oil

Instructions

1. Heat a skillet over medium-high and add 1 teaspoon olive oil; let it shimmer.
2. Add the turkey bacon pieces, cooking until crisp, then push to the side.
3. Add the diced chicken, sprinkle with garlic powder and smoked paprika, and sauté until warmed through.
4. Stir in the ranch dressing and lime juice, coating the chicken and bacon evenly.
5. Place a tortilla in the skillet, sprinkle half the cheese, spread the chicken-bacon mixture, then top with the remaining cheese and another tortilla.
6. Cook for 2-3 minutes each side, pressing gently, until the tortilla is golden and the cheese melts.
7. Remove, let rest a minute, then cut into wedges and serve with extra ranch if desired.

Nutrition per serving

420 kcal	28 g	32 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crispness, lightly butter the outer side of the tortilla.
- If you like heat, add a pinch of cayenne to the chicken seasoning.
- Serve with a side of sliced avocado for creamier contrast.