

# Asian Quesadillas With Cilantro & Mint

3 to 4 cups shredded cooked chicken

4 cups finely shredded cabbage

1/2 cup roughly chopped cilantro leaves

1/2 cup mint leaves

1 cup mung bean sprouts

1 small red onion, halved and thinly sliced

1 green bell pepper, finely sliced in short strips

1 tbsp. Iguana Mean Green Jalapeno Pepper Sauce

1 cup plain yogurt

1/2 cup SweetSting Coconut Lime Jalapeno Glaze Topping

Juice of 1 lime

12 (8-inch) flour tortillas

Shredded Cheese

Fierce Foods

Hot Sauce & Specialties

Depot

In a large bowl, toss together the shredded chicken, cabbage, cilantro, bean sprouts, onion, bell pepper, and Iguana Mean Green Sauce.

In a small bowl, whisk together the yogurt, SweetSting Glaze and lime juice and pour over salad.

Add the yogurt mixture to the chicken mixture and toss to coat.

Place 1 tortilla on a warm griddle or pan, sprinkle it with shredded cheese, then with some of the salad mixture and fold it in half. Heat the quesadilla, turning several times, until the cheese has melted.

Yield: 12 quesadillas

Heat Scale: Medium

