

# Kentucky Farm to School Junior Chef



## Cheesy Chicken Chipotle Quesadillas with Peach Salsa

*Allen County Scottsville Star Spangled Chefs – Allen County Scottsville High School*

### Ingredients:

<b>12 oz</b>	<b>Chicken, cut into bite size pieces</b>	<b>2 each</b>	<b>Corn on the Cob, fresh, cleaned and trimmed</b>
<b>1 Large</b>	<b>Red bell pepper, chopped</b>	<b>1 Large</b>	<b>Orange bell pepper, chopped</b>
<b>1/2</b>	<b>Red onion, chopped</b>	<b>6 oz</b>	<b>Mexican Blend Cheese- Grated</b>
<b>6</b>	<b>8" Ultragrain Tortilla</b>	<b>1/2 Tbsp</b>	<b>Olive Oil blend</b>
	<b>Sea salt, to taste</b>		<b>Black pepper, to taste</b>
<b>3 Tbsp</b>	<b>Kicken' Chicken Chipotle Seasoning</b>		
	<b>For Chipotle Ranch (Approximately 1 Cup)</b>		
<b>1</b>	<b>Chipotle Pepper, small, chopped from canned adobo sauce</b>	<b>3 Tbsp.</b>	<b>Cilantro, fresh, chopped</b>
<b>1/2 Cup</b>	<b>Mayonnaise, reduced fat</b>	<b>1/2 Cup</b>	<b>Buttermilk</b>
<b>3 Tbsp.</b>	<b>Lime Juice</b>	<b>1/2 tsp</b>	<b>Cumin</b>
<b>1/4 tsp</b>	<b>Oregano, dried, flaked</b>	<b>1/2 tsp</b>	<b>Garlic Powder</b>
<b>1/2 tsp</b>	<b>Salt</b>		

For Peach Salsa

**1 lb Tomatoes, diced**  
**2 each Jalapenos, seeded and finely diced**  
**1 1/2 lb Peaches, diced**  
2 Tbsp Lime Juice

For Kicken' Chicken Chipotle Seasoning

1/2 tsp Chipotle Chili Powder  
1 tsp Onion Powder  
2 tsp Paprika  
1/8 tsp Cloves, Ground  
1/2 tsp Pepper, black

**1/2 of each Bell Peppers (green, red, yellow) finely diced**  
**1 medium Red Onion, finely diced**  
**1/2 bunch Cilantro, chopped**  
Salt and Pepper to taste

1 tsp Garlic Powder  
**1/2 tsp Oregano, Flakes**  
1 1/2 tsp Cumin  
1/2 tsp Salt

### **Directions:**

For Kicken' Chicken Chipotle Seasoning:

- 1- Combine all ingredients together into a small bowl.

For Chipotle Ranch:

- 1- Combine all ingredients into blender and pulse until smooth. Store at 41° F until ready to use.

### For Chicken:

- 1- Cut chicken into bite sized pieces and season with Kicken' Chicken Seasoning, trim tendons if using tenders.
- 2- Sauté the chicken until internal temperature of 165 ° F.
- 3- Chop the peppers and onion and sauté.
- 4- Roast corn in oven with olive oil, sea salt and black pepper at 350 ° F on a sheet pan until lightly brown.
- 5- Remove kernels from cob with a knife and a Bundt pan to collect the kernels.

### For Peach Salsa:

- 1- Chop tomatoes and transfer to a large bowl.
- 2- Cut the bell peppers in half. Use the bottoms for serving. Use two of the bell pepper tops for the mix.
- 3- Finely chop the seeded peppers and onion and transfer to large bowl.
- 4- Dice the peaches and transfer to the bowl.
- 5- Add chopped cilantro, lime juice, salt and pepper. Fold together to mix.
- 6- Portion into bottom half of a yellow pepper for serving.

## Assembly:

- 1- Brush the tortillas with the ranch before placing on pan.
- 2- Layer to chicken and cheese. Top with the vegetable mix and fold.
- 3- Flip the quesadillas to evenly cook.
- 4- Remove and cut into thirds or fourths with a chef's knife and arrange on plate.
- 5- Place the pepper bowl with the Peach Salsa on the side of plate next to the quesadilla slices.