

Fajita Blend / Mexican Herb / Mexican Blend / Cumin / Garlic Salt

Quesadillas With Queso Blanco Sauce



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Apple Blondies



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FEATURING

OUR TRUE CINNAMON (CEYLON)

Here is a great kid & family favorite recipe that's quick and easy to prepare. The chicken is perfectly spiced with the Fajita, Mexican Herb and Mexican Blend, then grilled and combined with bacon, cheese and green onions, and folded into a tortilla. This delicious combination is then topped with a queso sauce made with white cheese, Cumin, & Garlic Salt. These quesadillas have so many excellent flavors -they're sure to please any Tex-Mex fan.

For Quesadillas:

- 4 Large Tortillas (10 inch size)
- 1 1/2 lbs. Chicken Breast tenders (skinless & boneless)
- 1 - 1 1/2 cups Colby- Jack Cheese, shredded
- 8 slices of Bacon, cooked crisp and crumbled
- 4 Green onions, chopped
- 1 1/2 Tblspn of each: Mexican Herb; Fajita Blend; Mexican Blend

Oil (For frying chicken) Butter or margarine (to spread on one side of each tortilla)

For Sauce:

- 1 can (4.5 ounces) chopped green chilies
- 1/2 - 1 cup light half and half
- 1/2 cup shredded Monterey Jack cheese
- 8 ounces, chopped White American Cheese
- 1 tsp cumin
- 1/2 tsp garlic salt

For Queso Blanco Sauce: Place all sauce ingredients in a small saucepan and cook over medium heat (stirring frequently) until smooth and slightly thick.

For Quesadillas: Coat each chicken tender with the mixture of spices & then fry them in oil until golden. Chop the fried tenders into small dime-size pieces. Butter the tortilla completely on one side and place it, buttered side down, in a large fry pan. Assemble each tortilla (filling it on the side facing up in the pan) by placing the following over the entire tortilla in this order: chicken pieces; bacon crumbles; one of the chopped green onions; and about 1/4 cup of the shredded Colby-jack cheese. Fry over medium heat and, when the cheese is starts to melt, fold the tortilla in half. Fry the tortilla until it is lightly golden then flip it so it browns on the other side. Remove the fried and browned quesadilla and slice it into thirds. Serve immediately with the warm Queso Blanco Sauce, or your favorite salsa.

These Blondies are moist and a delicious apple flavor, with a nice, slightly crunchy top. The apples help to make them moist and the True Cinnamon and Nutmeg help to perfectly compliment the apple flavor. This is an easy to make recipe that is a great treat for dessert or snack. Love those fall-time apples!

Ingredients:

- 2 large apples, chopped,
- 1 stick butter, melted & cooled
- 1 Tblspn lemon juice
- 1/2 cup granulated (white) sugar
- 1/2 cup light brown sugar
- 1 egg

- 1 tsp vanilla extract,
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1 tsp True Cinnamon
- 1/2 tsp Nutmeg
- 1 1/4 cup flour
- 3/4 white chocolate chips

Preheat oven to 350 degrees. Lightly spray a 9 x 9 inch baking pan with cooking spray. Sprinkle the lemon juice over the chopped apples & toss to coat. Set aside. In a medium sized bowl, combine the sugars, egg, and vanilla. Pour the cooled butter into this mixture and stir until smooth. In a separate bowl combine the flour, baking powder, salt, and spices. Take out 2 Tblspns of this flour mixture and mix it with the apples. Combine the remaining flour mixture with the butter mixture. Stir until smooth. Fold in the apples and the white chocolate chips and stir gently until incorporated. Pour the batter into the prepared pan and bake until a knife inserted in the middle of the pan, comes out clean (about 40 minutes). Cool blondies completely before cutting into squares.