



Buffalo Chicken Quesadillas

Ingredients

- 3 cups of MASECA® corn masa flour
- 1 teaspoon of baking powder
- 1 teaspoon of salt
- 2 cups of warm water
- 2 ¼ cups of shredded chicken breast
- 1 green onion, sliced
- ⅔ cups of buffalo sauce
- 3 tablespoons of ranch dressing
- ½ teaspoon of garlic powder
- ¼ teaspoon of black pepper
- 2 cups of Mexican style (or cheddar) shredded cheese
- 2 cups of vegetable oil

Preparation

1. Combine MASECA® corn masa flour, baking powder, salt and warm water in a large bowl. Using hands, knead dough until smooth. If dough is dry, add 1-2 tablespoons more water until dough hydrates. Cover with a plastic wrap and let sit for at least 30 minutes.
2. Divide dough into 16 masa balls. Keep covered in bowl to avoid drying.
3. Heat oil in a large frying pan over medium heat.
4. In a large bowl, combine shredded chicken, green onion, buffalo sauce, ranch dressing, garlic powder and black pepper. Stir with a spoon until chicken is evenly coated with sauces.
5. Using a tortilla press, press each dough between two plastic sheets into 1/8-inch tortilla. Spoon 2 tablespoons of the chicken mixture on one side of the tortilla and top with 1 tablespoon of shredded cheese.
6. With the help of the plastic sheet, fold the tortilla in half, pressing and sealing the edges closed with fingers, keeping the filling inside. Transfer carefully to the hot oil.

7. Fry 2-3 quesadillas for 4-5 minutes on each side or until golden brown. Transfer to a paper towel-lined plate to drain any extra oil. Repeat with remaining dough and filling.
8. Serve with sliced green onions, a side of ranch and buffalo sauce for dipping.

Makes 16 quesadillas