

# "THE #88"

ROBERT EARNSHAW'S

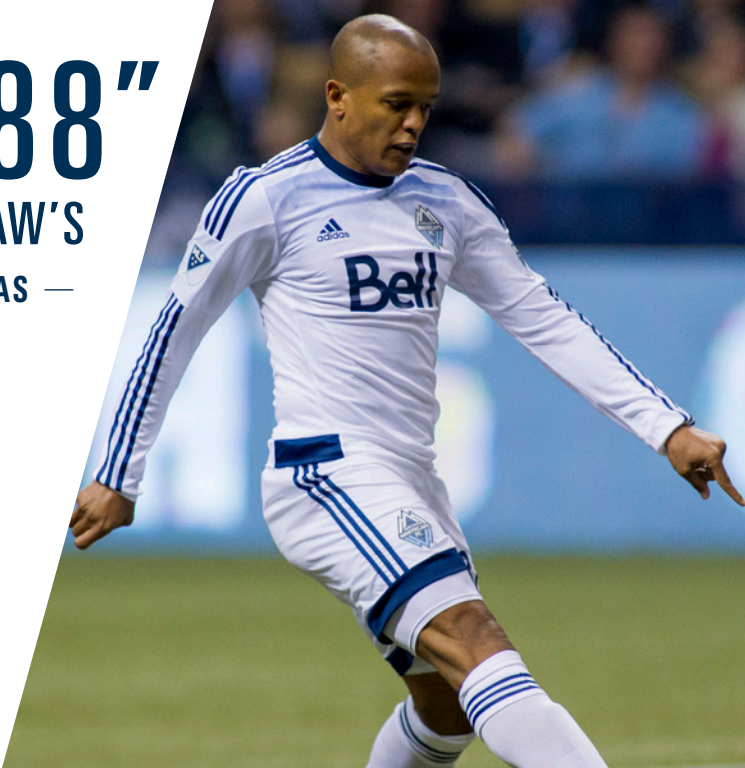
— CHICKEN QUESADILLAS —

FRESH <sup>ST.</sup> MARKET



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# "THE #88"

ROBERT EARNSHAW'S

— CHICKEN QUESADILLAS —

*with tomato salsa and sour cream*

## INGREDIENTS

1 Lb	roasted piri piri chicken	1/4 cup	grilled tomatoes
		4	soft flour tortillas
2 tsp	Oaxaca or Queso Fresca Cheese	1 tbsp	vegetable oil
		1 tbsp	tomato salsa
2 tsp	chopped cilantro	1 tbsp	sour cream
1/4 cup	grilled zucchini		

## DIRECTIONS

Mix all ingredients together in large bowl. Portion evenly among 4 soft tortillas, keeping contents to one half of the tortilla. Fold other side of tortilla over. Fry in veg oil over medium heat until heated through. Cut into 4 equal portions and serve with tomato salsa and sour cream.

FRESH <sup>ST.</sup> MARKET



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Watch Robert Earnshaw's cooking video online  
at [freshstmarket.com](http://freshstmarket.com)

