

There's something about quesadillas that speaks to both my island roots and my love for simplicity. Growing up in Bermuda, I learned that great food doesn't have to be complicated — it just needs heart and balance.

I fancy quesadillas for their perfect balance — crisp on the outside, creamy inside. They remind me that good food doesn't need to be fancy, just full of heart and flavor.



- Ingredients
- 2 medium chicken breasts, cooked and shredded
- 1 tbsp olive oil
- 1 small onion, finely diced
- 1 small red bell pepper, chopped
- 1 tsp smoked paprika
- ½ tsp cumin
- Salt and black pepper, to taste
- 4 large flour tortillas
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 tbsp butter (for cooking)
- Fresh coriander (optional, for garnish)
- Sour cream, guacamole, or salsa (for serving)



Chicken Quesadilla



Serves: 2



Prep Time: 10 mins | Cook

Time: 10 mins | Total Time: 20 min

Method

1. Prepare the Filling:
2. Heat olive oil in a pan over medium heat. Add onions and red pepper; sauté for 3–4 minutes until soft.
3. Add Chicken and Spices:
4. Stir in the shredded chicken, smoked paprika, cumin, salt, and pepper. Cook for 2–3 minutes until the flavors combine. Remove from heat.
5. Assemble the Quesadillas:
6. Lay a tortilla flat and sprinkle a mix of cheddar and mozzarella on half. Add the chicken mixture, then top with more cheese. Fold the tortilla in half.
7. Cook Until Golden:
8. Melt butter in a skillet over medium heat. Cook each quesadilla 2–3 minutes per side until golden brown and cheese is melted.
9. Slice and Serve:
10. Cut into wedges and serve warm with sour cream, guacamole, or salsa. Garnish with fresh coriander if desired.

CHEF WILL'S TIPS:

- Chef Will's Tip 🍴
- "Always use two types of cheese — one for melt, one for flavor. The mix of cheddar and mozzarella gives the perfect gooey bite with a sharp finish!"
- Chef William Smith Local
- 🌐 www.willsmithkitchen.com
- 📱 #WillSmithKitchen "Bringing Local Flavor to Every Table"