

You will need: a frying pan; a spatula; cheese, preferably a good melting cheese like Jack or cheddar; a big handful of cilantro; half of a rotisserie chicken; four large flour tortillas; optional garnishes: sour cream, guacamole, and salsa

Step
1



Prep your ingredients: **Grate** two heaping handfuls of cheese, **chop the cilantro**, and tear and **chop the chicken** into bite-sized pieces.

Step
2



Heat the frying pan over medium heat until hot, then **put one tortilla** in the pan. **Top the tortilla** with a small handful of **cheese**, half the **chicken**, half the **cilantro**, and another small handful of cheese to cover the chicken. **Close** with a second tortilla.

Step
3



Cook for a few minutes, then check the underside with a spatula. When there are **brown spots on the bottom** of the tortilla and about half of the cheese is melted, **flip** the quesadilla. **Cook the second side** until there are brown spots on the bottom and all of the cheese is melted.

Step
4



To serve, slide the quesadilla from the pan onto a cutting board and **cut it into wedges**. Repeat with the remaining ingredients to make a second quesadilla.

Step
5



Top with optional garnishes.

*From the store to the kitchen to the table: We outline the steps that get you from raw ingredients to your dinner tonight, free of measurements and complicated techniques. It's a method you'll remember and whip out whenever you like. It is the most basic way to make the thing you're making.

Illustrations by Bill Russell. Find this online at www.chow.com/stories/11829.