



# Ruffles® Max™ Smokehouse BBQ Chicken Quesadillas

## INGREDIENTS:

|                    |  |
|--------------------|--|
| 1 each             | Cooked rotisserie chicken                                |
| 3/4 cup            | Your favorite BBQ sauce                                  |
| 4 each             | Large flour tortillas                                    |
| 2 tablespoons      | Butter, at room temperature                              |
| 1/2 pound or 1 cup | Grated mild cheddar cheese                               |
| 1 bunch            | Green onions, sliced                                     |
| 4 cups             | Ruffles® MAX™ Smokehouse Style BBQ Flavored Potato Chips |

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## INSTRUCTIONS:

Preheat a gas or charcoal grill with medium heat.

Pull the cooked meat from the chicken and transfer to a mixing bowl. Add the BBQ sauce and mix well. Transfer to a small sauce pan and warm the meat and sauce over low heat.

Rub a small amount of butter evenly over one side of each tortilla. Lay each tortilla on a piece of aluminum foil just larger than the tortilla, buttered side down.

Sprinkle cheese evenly over each tortilla, then top evenly with the warm chicken and sprinkle green onions. Foil side down, transfer to the grill and cook until the cheese melts and the tortilla is light golden brown. Remove from the grill and top one half of the quesadilla evenly with the Ruffles® Max™ Smokehouse Style BBQ. Flavored potato chips, then fold the other half over and press down firmly, then cut in 4 or 6 even slices and immediately serve hot and crunchy.