Treasure Barrel

Chicken Turkey Ranch Quesadillas – 20-Minute Meal

Crispy chicken-turkey ranch quesadillas ready in 20 minutes, loaded with cheese and savory goodness.

10 min	10 min	20 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup cooked chicken breast, diced
- [ ] 1 cup cooked turkey breast, diced
- [ ] 4 large flour tortillas
- [ ] 1 cup shredded cheddar cheese
- [ ] ½ cup ranch dressing
- [ ] 1 tbsp olive oil
- [ ] Juice of ½ lime
- [ ] Salt and pepper to taste

Instructions

1. Heat the olive oil in a large skillet over medium-high heat.
2. Add the diced chicken and turkey, season with salt and pepper, and sauté until lightly browned, about 3-4 minutes.
3. Stir in the ranch dressing, letting it coat the meat, then remove from heat.
4. Wipe the skillet clean, place a tortilla in the pan, sprinkle half the cheese, add the meat-ranch mixture, then top with the remaining cheese. Fold the tortilla and cook until golden, about 2-3 minutes per side.
5. Transfer to a cutting board, squeeze lime juice over, slice into wedges, and serve immediately.

Nutrition per serving

420 kcal	28 g	35 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If using pre-cooked meat, reduce sauté time to just warm through.
- For extra crispness, press the tortilla gently with a spatula while cooking.
- Feel free to add sliced green onions or cilantro for a fresh pop.