Sheet Pan Cheesy Chicken Quesadillas

With just 4 ingredients, this party-sized Chicken Sheet Pan Quesadilla is easy to make, full of great flavor, and perfect for feeding a crowd or an easy dinner! Serves 6-12 depending on the size and shape you slice the quesadillas.

Ingredients:

8 large tortillas
4 cups shredded chicken
2 cups buffalo sauce
3 cups shredded Mexican cheese

1. **Preheat** oven to 425°F. Cover a baking sheet pan with parchment paper.

2. **Combine** cooked shredded chicken and your favorite buffalo wing sauce. *we used Primal Kitchen's Original Buffalo Sauce made with avocado oil.

3. **Assemble the quesadilla.** Arrange tortillas overlapping around the perimeter of the pan so that half of the tortillas overhang the rim. Spread the chicken filling evenly over the tortillas, followed by an even layer of the cheese. Place two tortillas overlapping in the center of the pan, then fold the overhanging tortillas back towards the center until the chicken filling is covered.

4. **Bake.** Place another large baking sheet on top of the quesadilla to weigh it down. Transfer the stacked baking sheets to the oven and bake for 20 minutes. Remove the top baking sheet and bake for 5 more minutes, or until the tortillas are lightly golden.

5. **Serve.** Slice the quesadilla into your desired size/shape of pieces and serve warm with your desired toppings and sauces.