

## CHICKEN CHEDDAR QUESADILLAS

- 1 1/2 cups purchased medium-hot chunky salsa verde
- 1 cup GOOD EATS Corn relish
- 1 cup chopped red onion, divided
- 1/4 cup plus 6 tablespoons chopped fresh cilantro
- 1 pound chicken tenders
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 4 tablespoons olive oil, divided
- 2 large garlic cloves, chopped
- 3 burrito-size flour tortillas (11 inches in diameter)
- 3 cups (packed) grated sharp cheddar cheese (about 12 ounces)

Stir salsa, corn relish, 1/4 cup red onion, and 1/4 cup cilantro in small bowl to blend. Sprinkle chicken with chili powder, cumin, salt, and pepper. Heat 2 tablespoons oil in heavy large skillet over medium-high heat. Add garlic and remaining 3/4 cup onion and sauté 1 minute. Add chicken and sauté until chicken is just cooked through, about 5 minutes. Sprinkle half of 1 tortilla with 1/2 cup cheese. Place 1/3 chicken mixture atop cheese; sprinkle with 2 tablespoons cilantro and another 1/2 cup cheese. Fold tortilla in half. Repeat with remaining tortillas, cheese, chicken mixture, and cilantro. Heat 1 tablespoon oil in each of 2 heavy large skillets over medium-high heat. Place 2 quesadillas in 1 skillet and third in second skillet. Cook quesadillas until brown and cheese melts, about 4 minutes per side. Transfer quesadillas to work surface and cut into wedges. Arrange on platter; serve with salsa.