

# Chicken Gorgonzola Quesadillas

Creamy chicken Gorgonzola and spinach quesadillas. If you love Gorgonzola cheese, this is your dish.

Recipe by [Joy Olson](#) | Created on **Dec 17, 2022**

## Ingredients

- 2 large skinless, boneless chicken breast halves, cut into bite-size pieces and pounded thin
- salt and ground black pepper to taste
- 1 tablespoon olive oil, or as needed
- ½ onion, chopped
- 2 cloves garlic, minced
- 2 flour tortillas, or more as desired
- 1 (5 ounce) package crumbled Gorgonzola cheese
- 1 cup cooked spinach

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet.
- Season chicken with salt and pepper. Heat oil in a skillet over medium heat. Add chicken; cook until no longer pink in the center and juices run clear, 3 to 4 minutes. Add onion and garlic; cook and stir until onion is golden brown, 10 to 15 minutes.
- Place 1 tortilla on prepared baking sheet; layer with 1/2 of the Gorgonzola cheese, spinach, and chicken mixture; top with remaining Gorgonzola cheese. Place remaining tortilla on top and gently press down to flatten the quesadilla.
- Bake quesadilla in preheated oven until cheese is melted, about 10 minutes; cut into triangles.

## Nutrition Facts

Serving: **2 quesadillas** | Calories: **380.5 kcal** | Carbohydrates: **17 g** | Protein: **35 g** | Saturated fat: **8 g** | Cholesterol: **102.6 mg** | Sodium: **596.2 mg** | Fiber: **2.2 g** | Sugar: **0.9 g**

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