Sheet Pan Quesadillas with Spicy Ranch

10 (8-10”) flour tortillas

1 cup mozzarella, grated

1 cup colby jack cheese, grated

2 large avocados, thinly sliced

½ cup green onions, minced

1 cup shredded cooked chicken

Spicy Ranch

1/4 cup mayonnaise

1/4 cup sour cream

1/2 tsp onion powder

1/2 tsp garlic powder

1/4 tsp salt

2 Tablespoons cilantro, finely minced

1 can chopped green chilies

2  Tablespoons lime juice

Arrange 6 tortillas around the perimeter of baking sheet, half hanging over edge.

Lay 2 tortillas in the center.

Top with grated cheese.

Layer chicken over cheese.

Sprinkle with avocados and green onions.

Fold overhanging tortillas over filling.

Place final 2 tortillas in center.  Spray with baking spray.

Place a baking sheet on top of quesadilla.  Bake 20 minutes at 400.

Uncover and bake 5 more minutes.

Combine ranch ingredients in food processor and process until smooth.

Slice quesadilla into squares and serve with ranch.