

Air Fryer Chicken Fajita Quesadillas

Some nights dinner does not need to be complicated. It just needs to be quick, filling, and something everyone can customize a little.

These Air Fryer Chicken Fajita Quesadillas are a simple no-oven dinner made with cooked chicken, peppers, onions, cheese, and tortillas. They crisp up in the air fryer without heating up the kitchen, and they are perfect for busy nights when you want something easy but still homemade.

Air Fryer Chicken Fajita Quesadillas

Ingredients

- 2 cups cooked chicken, shredded or chopped
- 1 bell pepper, thinly sliced or diced
- ¼ cup onion, thinly sliced or diced
- 1–2 teaspoons taco seasoning, fajita seasoning, [Everything Taco](#), or [Southwest](#)
- 1 cup shredded Colby Jack, Mexican blend, or your favorite cheese
- 4 medium flour tortillas
- 1 teaspoon oil, optional
- Salsa, sour cream, guacamole, or ranch for serving

Directions

1. In a bowl, mix the cooked chicken, bell pepper, onion, and seasoning together. If the mixture seems dry, add a small drizzle of oil or a spoonful of salsa.
2. Lay out the tortillas and sprinkle cheese on one half of each tortilla.
3. Add the chicken fajita mixture on top of the cheese, then add a little more cheese over the filling.
4. Fold each tortilla in half and press gently.
5. Place the quesadillas in the [air fryer](#) basket or trays in a single layer.
6. Air fry at 370°F for 4–5 minutes, then flip and cook another 3–4 minutes, or until the tortillas are golden and crisp and the cheese is melted.
7. Let cool for a minute, then slice and serve with your favorite toppings.

Melanie's Mealtime Tip

If your family prefers softer peppers and onions, soften them in the microwave or air fryer for a few minutes before adding them to the quesadillas. It helps take away some of the crunch and makes them a little more kid-friendly.

Easy Swaps

No chicken? Use leftover steak, taco meat, or black beans.

Want it less “fajita” style? Skip the peppers and onions and make simple chicken and cheese quesadillas.

Need it a little more filling? Serve with a side of fruit, chips and salsa, or a simple salad.

Melanie's Favorite Shortcuts

Leftover or Rotisserie Chicken

Using already-cooked chicken makes this dinner come together fast. Just shred or chop it, mix it with the fajita seasoning, and you are halfway to dinner.

Prep Once, Use Twice

If you already have peppers and onions prepped in the fridge, this recipe comes together even faster. You can also slice a little extra and save it for another dinner later in the week — they are great for sloppy joes, sausage and peppers, omelets, wraps, or another quick quesadilla night.

Food Chopper

The Food Chopper is perfect for the onion. It gives you quick, small pieces without spending extra time chopping by hand.

Pepper Corer

For the bell pepper, remove the top, seeds, and white ribs before slicing. The Pepper Corer helps make this step faster and less messy.

Quick Slice

If you want thin, even pepper strips, the Quick Slice is a great shortcut. Cut the pepper into pieces that fit, then press through for quick slices ready to add to your quesadillas.

Why I Love This for Busy Nights

This is one of those dinners that feels easy to pull together, especially when you start with leftover or rotisserie chicken. A little prep, a few simple ingredients, and dinner is ready without heating up the kitchen.