

Main Course

Quesadillas

**Vegetarian*

Looking for an easy recipe with tons of variations? Look no further! This Mexican flavored creation is simple to make and can be made in a variety of different ways. It's also a great way to use up veggies in the fridge.

You'll Need

- Sliced vegetables of choice (bell pepper, zucchini, mushrooms, tomatoes, yellow squash, etc)
- Cumin
- Chili Powder
- Salt and pepper
- Olive Oil
- Tortillas
- Grated Cheese of Choice



Directions

- Sauté sliced veggies with some chili powder, cumin, salt, and pepper in some olive oil.
- In another skillet, place a tortilla and top with a tiny bit of grated cheese.
- Add some of the veggies and a tiny bit more cheese and with other tortilla or if using a large tortilla fold in half and heat up a few minutes.
- Flip and heat other side until cheese is melted.

Play With Your Food

- Add cooked chicken
- Add cooked shrimp or fish of choice
- Serve with guacamole or salsa

Medwell Kitchen Tested