

# Fast 'N Easy Quesadillas

## Ingredients

4 pieces round lavash bread

8 ounces (2 cups) shredded cheese - Monterey Jack, Cheddar, Pepper Jack or a combination

4 ounce can whole green chili peppers, drained and diced

3- 4 scallions, thinly sliced

Ground cumin

## Mise en place! (Everything in its place)

### Directions

1. Spray 12 inch skillet with cooking spray. Heat over low-medium heat.
2. Sprinkle 2 oz. (about ½ cup) of cheese over bottom half of lavash.
3. Lightly sprinkle green chilies, scallions and cumin over cheese.
4. Fold top half over bottom half and press down firmly.
5. Repeat with 2<sup>nd</sup> piece of lavash.
6. Place the two quesadillas in pan with curved edges conforming to outer edge of pan, forming circle.
7. Toast 1-2 minutes until light brown. Turn over and toast other side.
8. Remove from skillet onto cutting board. Cut in desired number of pieces. Cut off curved edge to create a triangle for a more attractive appearance.
9. Serve with salsa and sour cream.

[Link to Video](#)

# Fast 'N Easy Quesadillas

## Filling Options:

Cooked, diced chicken or sausage

Chopped olives

Shredded zucchini & black beans

Low fat cheese

Smoked gouda or cheddar cheese

Soy cheese

Diced, cooked vegetables

Toasted, chopped nuts

Diced artichoke hearts & spinach

Use your imagination – Get creative!

[Link to Video](#)