

Veggie Quesadilla

Ingredients:

- 4 flour tortillas
- 1 cup shredded cheddar cheese
- 1 bell pepper
- 1 small onion
- 1 cup mushrooms
- 1 tbsp olive oil
- 1/2 tsp cumin
- 1/4 tsp salt
- 1/2 cup salsa
- 1/4 cup sour cream

Directions:

Dice bell pepper, onion, and mushrooms. Heat olive oil in a large skillet over medium-high heat. Add vegetables, cumin, and salt. Saute for 5-7 minutes until softened. Remove vegetables from pan. Wipe pan clean and reduce heat to medium. Place one tortilla in pan and sprinkle with half the cheese. Top with half the vegetable mixture, then another tortilla. Cook for 2-3 minutes until bottom is golden, then carefully flip. Cook another 2 minutes until cheese is melted and tortilla is crispy. Remove and keep warm. Repeat with remaining ingredients. Cut each quesadilla into 4 wedges. Serve hot with salsa and sour cream. Serves 2-4.