Avocado Quesadillas (vegan)

Vegan, gluten-free (with gf tortillas)

Ingredients

1/2 avocado, more if you prefer
1 small roma tomato, diced
1 green onion, sliced
2 tsp. nutritional yeast
Seasonings of choice (I love smoked paprika, cumin, garlic powder, etc.)
Salsa (optional)
1 large tortilla

Directions

Smash avocado and spread out on one half of the tortilla. Sprinkle with nutritional yeast and any seasonings. Add tomato, green onions, and salsa. (Or save the salsa for dipping!)

Fold over the top half of the tortilla, and place on a skillet over medium heat.

Heat for a few minutes on each side until warmed through.

*Note: I love salsa in the quesadilla, but it does make it a little messier. Oftentimes I leave it out and just dip it instead.

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