





Grilled Quesadilla with Vegetables

Makes: 8 servings (1 quesadilla per serving)

Preparation Time: 10 minutes Cooking Time: 20 to 30 minutes

Ingredients

Nonstick cooking spray

1 medium zucchini, diced

½ broccoli head, diced

1 green pepper, diced

1 medium onion, minced

1 carrot, peeled and grated

16 (6 inch) flour tortillas

12 ounces cheese, shredded (3 cups shredded cheese)

Salsa (optional)

Directions

- 1. Wash all vegetables.
- 2. Collect, dice, shred, and measure all ingredients before starting to prepare the recipe.
- 3. Spray a large skillet with cooking spray. Add zucchini, broccoli, green pepper, onion, and carrot. Cook vegetables on medium heat for 4 to 5 minutes, stirring frequently. Remove vegetables from skillet, and put on a clean plate.
- 4. Spray skillet with cooking spray again, and place 1 tortilla in the skillet. Top with ½ cup vegetables and ⅓ cup cheese.
- 5. Place a second tortilla on top. Cook on medium low heat for 2 to 3 minutes or until the cheese starts to melt and the bottom tortilla starts to brown.
- 6. Use a metal turner to flip the quesadilla. Cook for another 2 to 3 minutes or until tortilla browns.
- 7. Repeat steps 4 through 6 to make additional quesadillas.
- 8. Cut each quesadilla in half or quarters, and serve hot with your favorite salsa or other toppings.
- 9. Refrigerate leftovers within 2 hours. Eat within 3 to 5 days.

Be creative! Add other leftover veggies or use whole grain tortillas for added fiber and nutrients.

Nutrition F	acts
8 servings per container	4010
Servings per container Serving size 1 Quesadilla (194g	
Amount Per Serving	, ,
Calories	370
	% Daily Value
Total Fat 15g	19%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol < 5mg	1%
Sodium 650mg	28%
Total Carbohydrate 45g	16%
Dietary Fiber 9g	32%
Total Sugars 5g	
Includes 0g Added Sugars	0%
Protein 17g	34%
Vitamin D 5mcg	25%
Calcium 451mg	35%
Iron 3mg	159
Potassium 451mg	10%
*The % Daily Value (DV) tells you how muc serving of food contributes to a daily diet. 2 day is used for general nutrition advice.	