

Summer Medley Quesadillas

Ingredients:

For the Filling:

2 small Zucchini, sliced diagonally
1 small Summer Squash, sliced diagonally
1 small red onion, sliced
1 cup Mushrooms, sliced
¼ tsp. fresh ground black pepper
1 tsp. chili powder
1/8 tsp. cayenne pepper
1 T. creole seasoning
1 pd. Monterey jack cheese, grated

For the Quesadillas:

10 Fajita Style flour tortillas
4 T. Canola Oil, for cooking

Directions:

Place 2 T. oil in sauté pan, then place all ingredients except cheese and tortillas in skillet and begin to cook. Cook for 5 -7 minutes until crisp tender. Set aside.

For the Quesadillas:

Take quesadilla and fill with ¼ cup summer medley previously set aside on one half, add small amount of cheese on top of veggies. Fold quesadilla and place quesadilla in heated and oiled pan. Turn once, until cheese melts, about 1 to 1 ½ minutes per side. Remove from the pan and keep warm until ready to serve. Repeat in batches with the remaining oil and quesadillas. Serve with salsa and or sour cream.

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