



Cheesy Pepper Quesadillas- Yields 2 servings

Ingredients:

1 tablespoon butter, melted
2 flour tortillas (8 inches)
1/2 cup shredded Monterey Jack cheese
1/4 cup shredded cheddar cheese
1/4 cup julienne strips sweet yellow pepper
1/4 cup julienne strips sweet red pepper
1/4 cup julienne strips red onion
Garlic salt, optional
Salsa and sour cream, optional



Directions:

Brush butter on each side of tortillas. Place on an ungreased baking sheet. Sprinkle half of each tortilla with 1 tablespoon Monterey Jack and 1 tablespoon cheddar cheese. Top each with sweet peppers, onion, garlic salt if desired and remaining cheese. Fold tortillas over filling.

Bake at 450° for 10-12 minutes or until golden brown and cheese is melted. Cut into wedges. Serve with salsa and sour cream if desired.