

VEGETABLE QUESADILLAS WITH RACLETTE CHEESE



INGREDIENTS: Yields: 7 Quesadillas

2 Tbsp. Olive oil
1 large green pepper, sliced into thin strips (2 cups)
1 medium red onion, sliced into thin strips (1 ½ cups)
1 Tbsp. fresh garlic, minced
1 cup fresh corn or canned; drained
1 medium tomato, chopped
1 Tbsp. red wine vinegar
¼ tsp. salt
⅛ tsp. pepper
2 tsp. chili powder
9 oz. Raclette Cheese, shredded (3 cups)
14 5 inch flour tortillas
Cooking spray

1. STEP

In a large sauté pan heat, over medium high heat, add the olive oil, pepper, onion and garlic and cook until soft (about 5 minutes). Add the corn and cook 2 more minutes, then add tomato and cook 1 minute more. Remove from heat.

2. STEP

Stir in the vinegar, salt, pepper, and chili powder.

3. STEP

Spread equal amounts of pepper mixture and then top with equal amounts of cheese onto seven of the flour tortillas then top each with another tortilla.

4. STEP

Coat non-stick pan with cooking spray. Over medium heat, cook filled tortillas one at a time until browned on one side. Flip over and then brown other side. Spray pan before each quesadilla is cooked.

5. STEP

Transfer to cutting board, cut into quarters and serve.