



Pepperoni Pizza Quesadillas

Serves 4

Ingredients:

1 tablespoon canola oil
4 flour tortillas
1 cup shredded mozzarella cheese
1/2 cup shredded cheddar cheese
16 pepperoni
1 cup marinara sauce

Directions:

1. Preheat oven to 400° F.
2. Brush a baking sheet with canola oil then set tortillas on pan.
3. Combine mozzarella and cheddar cheese. Sprinkle each tortilla with 3 tablespoons of the cheeses then evenly divide pepperoni among tortillas.
4. Top each tortilla with 3 more tablespoons of cheese then bake for about 5 minutes.
5. Remove baking sheet from oven then carefully fold each tortilla in half.
6. Bake quesadillas for an additional 5 minutes then turn over and cook 5 minutes more, or until crisped and browned.
7. Serve with marinara sauce.

Pepperoni Pizza Quesadillas

1 tablespoon canola oil
4 flour tortillas
1 cup shredded mozzarella cheese
1/2 cup shredded cheddar cheese
16 pepperoni

1 cup marinara sauce

Preheat oven to 400° F.

Brush a baking sheet with canola oil then set tortillas on pan.

Combine mozzarella and cheddar cheese. Sprinkle each tortilla with 3 tablespoons of the cheeses then evenly divide pepperoni among tortillas.

Top each tortilla with 3 more tablespoons of cheese then bake for about 5 minutes.

Remove baking sheet from oven then carefully fold each tortilla in half.

Bake quesadillas for an additional 5 minutes then turn over and cook 5 minutes more, or until crisped and browned.

Serve with marinara sauce.

Grouping: March Madness Munchies

RecipeIntro: Made with a few ingredients, but it doesn't taste like it!

Week: 201830

FeatureIntro: This quick and tasty dish is sure to be a hit!