



Corn Tortilla Quesadillas

NIBBLEDISH CONTRIBUTOR

Ingredients

8 Corn Tortillas
3/4 Cup shredded Zucchini (arugula is great too)
1/3 Cup diced Red Pepper
1-2 Tbsp. minced garlic
8 Slices Galaxy Vegan Cheese (or your favorite cheese)
Earth Balance Buttery Spread
Red Pepper Flakes
Salt
Black Pepper
Garnish-fresh cilantro, scallions, lime, salsa, hot chilis, etc...

Instructions

Place about 3/4 Tbsp. of Earth Balance in a pan and bring it to medium heat. Once the heat is at medium, place a tortilla in the pan. Place a cheese slice, an even distribution of the veg, some garlic, salt and pepper. Put the top on and watch th the bottom piece to become a bit golden (1-2 min). Turn carefully and give the other side 1-2 min. Continue this till you are done. Turn your heat down if your pan starts to smoke. This happens usually on electric stoves, but can happen on any stove that does not maintain constant temperature.

Note: *Do not place tortilla in butter that is not fully heated. *Add more earth balance or oil in small amounts or as needed while making these!

Enjoy!