



Vegetarian Veracruz Quesadillas

Prep Time: 30 Minutes

Cooking Time: 3 Minutes

Serves 11

Ingredients:

- 14 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
- 1 oz. vol. Olive Oil
- 3 cups Yellow Onions , rough chopped
- 1 Tbsp. Fresh Garlic , minced
- 1 Tbsp. Jalapenos , minced
- 1/2 cup White Wine
- 1/4 tsp. Kosher Salt
- 2 cups Roma Tomatoes , sliced in strips
- 1 cup Large Green Olives , sliced
- 1 cup Red Bell Peppers , rough chop
- 3.5 cups Shredded Pepper Jack Cheese
- 1 Tbsp. Fresh Cilantro , chopped
- 2 tsp. Fresh Parsley , chopped

Directions:

1. Heat olive oil in a large sauté pan over medium high heat. Sauté onions and garlic until just translucent. Add jalapenos and sauté 1 minute. Add white wine and cook until 3/4 of liquid is evaporated.
2. Add kosher salt, tomatoes, peppers and olives. Stir to combine and remove from heat. (At this point filling can be cooled completely and refrigerated until ready to serve.)
3. Place tortillas on work surface. Distribute ½ cup of vegetables evenly in each front half of tortilla. Top each half with 2 oz. of shredded pepper jack cheese and fold over to close.
4. Place on preheated flattop or griddle and toast until both sides are toasted and golden brown.
5. Remove and place on cutting board. Cut each quesadilla in half.
6. Serve with a side of arroz, frijoles and sour cream.