

TILLAMOOK Vegetarian Quesadillas ▼

1 teaspoon oil
6-8 small flour tortillas
1/4 cup mashed ripe avocado
1 cup chopped cooked artichoke hearts
1/4 cup sliced green chiles
8 ounces Tillamook® Medium Cheddar Cheese, shredded
1/2 cup sour cream
1 1/2 cups salsa

1. Heat oil at low to medium heat in a pan large enough to fit a flat tortilla.
2. Spread avocado, artichoke hearts and chiles evenly on tortilla. Sprinkle with cheese.
3. Place another tortilla on top and brown as cheese melts. Flip tortilla over using a large spatula; repeat heating process.
4. Cut quesadilla into 4 to 6 pie-shaped pieces. Top each slice with a dab of sour cream and salsa. Makes 4 servings.

** Brands may vary by region; substitute a similar product.*

Tillamook®

