



Green Chili Quesadillas

Ingredients:

per quesadilla

- 2 soft taco size flour tortillas
- 1/2 cup shredded Mexican cheese blend
- 1 cup leftover Colorado Style Green Chili
- 2 tbsp butter

Directions:

In a large pan over medium high heat, melt butter until shimmering. Place one flour tortilla in the bottom of the pan. Top with 1/2 the cheese, then green chili and then remaining cheese. Place other flour tortilla on top - like making a sandwich.

Cook for 3-4 minutes, until the bottom tortilla easily moves around. You'll know when it's ready because it will move with no problem. If it still sticks a little, it's not ready.

Carefully flip quesadilla, and reduce heat to medium. Place a pot lid over the top of the quesadilla and cook for another 3-4 minutes until the other side is crispy. The pot lid will allow the cheese to get really melted in the quesadilla while it cooks.

Remove from heat and let cool 2 minutes. Slice with a pizza cutter into 6 even size pieces and serve with extra Colorado Style Green Chili.