



Zucchini & Pepper Quesadillas:

**GF - This recipe is Gluten Free*

Ingredients:

- 1 T canola oil
- 2 zucchini or yellow squash, cut into thin rounds
- 2 roasted red peppers, chopped
- 1 green chili, ribs and seeds removed, chopped
- 2 cloves garlic, minced
- 1 1/2 t cumin
- 1/2 t crushed red pepper
- 1/2 t Mexican chili powder
- 1 pinch salt
- 8 corn tortillas (I like the Food for Life Sprouted Corn Tortillas - you can find them in the freezer section of many stores)
- 8 thin slices aged cheddar cheese
- 4 T crumbled feta cheese

Directions:

- ✓ Preheat oven to 400°
- ✓ Warm the canola oil in a medium-sized saute pan over medium heat. Add the garlic, zucchini, green chili, cumin, crushed red pepper, and chili powder. Stir 1-2 minutes, before adding the chopped roasted red pepper. Continue cooking until the zucchini has softened ~3-4 more minutes and stir in a pinch of salt).
- ✓ Lay out 4 of the tortillas. Top with two slices of cheddar cheese (just enough to lightly cover the bottom of the tortilla). Add a scoop of the zucchini, pepper mixture and top with the feta cheese and a second tortilla. (A third thin slice of cheddar could be substituted for the feta cheese).
- ✓ Bake until the cheese has melted and the tortillas are crispy 7-10 minutes.
- ✓ Slice and enjoy with some fresh tomato salsa