

Veggie Quesadillas

Ingredients

1 medium sweet onion, slivered

1 cup red and yellow bell peppers, slivered

1 cup zucchini, sliced and quartered

1 cup yellow summer squash, sliced and quartered

1 cup mushrooms, sliced

2 medium avocados

½ cup jalapeno pepper nacho slices (optional)

as needed non-stick cooking spray

12, 9-inch whole wheat or white tortillas

Directions

In a large non-stick skillet, spray with non-stick cooking spray and sauté onion till clear. Add red and yellow peppers, zucchini, summer squash and mushrooms. Add additional non-stick cooking spray as needed. Continue to sauté' until tender. Set aside.

In another skillet, spray with non-stick cooking spray and place one tortilla in pan. Top with sautéed vegetables and then top with avocado slices and jalapeno nacho slices. Place another tortilla on top. Over medium heat, cook until golden on both sides, approx 2-3 min per side. Remove from pan and repeat with remaining tortillas. Cut each quesadilla into 8 triangles with pizza cutter or knife. Serve hot!

Yield: 6 quesadillas

^{*}Use your favorite veggies