

Easy Blueberry Quesadilla

Servings: 4

Prep Time: 10 min

Cook Time: 15 min



INGREDIENTS

- 1 1/2 cups shredded Monterey Jack cheese
- 4 large flour tortillas (10-inch)
- 1 cup fresh blueberries
- 1/2 cup finely diced green bell pepper
- 2 tablespoons canola oil
- 1/2 cup sour cream, for serving

INSTRUCTIONS

- 1 Sprinkle half of the cheese over half of each tortilla; top with blueberries and green pepper. Sprinkle with remaining cheese. Fold each tortilla over to enclose filling.
- 2 Brush 1 tablespoon oil in the bottom of large skillet set over medium heat; cook quesadillas, in 2 batches, for 2 to 3 minutes per side or until golden brown and cheese melts, brushing with remaining oil as needed.
- 3 Cut each quesadilla into 3 wedges. Serve with sour cream for dipping.

Variations

- For a spicy addition, add 1 seeded and diced jalapeño pepper to each quesadilla.
- Substitute guacamole for sour cream if preferred.



Grab a
boost of
blue