

### **BLACK BEAN QUESADILLA** SERVINGS: 4



- Vegetable oil spray
- 1/2 cup bell pepper, finely chopped
- 1/2 cup black beans, cooked or canned
- 1 cup grated cheddar cheese
- 4 corn or whole-wheat tortillas
- <sup>1</sup>/<sub>4</sub> cup salsa
- ¼ cup lettuce, chopped

#### DIRECTIONS

# Spatula



Measuring Cups

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- 1. Heat pan over medium heat.
- 2. Spray pan with vegetable oil and place one tortilla into the pan.

Saute Pan

- 3. Place ¼ of the bell pepper, black beans, and cheese onto the tortilla.
- 4. When the cheese begins to melt, fold the melted tortilla in half.
- 5. Press down slightly to seal the sides together, and then flip the guesadilla over to brown both sides.
- 6. Repeat process with remaining tortillas.
- 7. Spoon a little salsa and lettuce on top and enjoy.

## **RECIPE TIP**

ADDING SOUR CREAM OR GUACAMOLE IS A GREAT WAY TO MAKE THIS DISH EVEN BETTER!

### **REQUIRED TOOLS**

Chopping Knife

