



## *Little Italy Quesadillas*

Enjoy this recipe which was a runner-up in the Family Snackoff recipe contest.

8 Azteca® Flour Tortillas  
1/4 cup prepared basil pesto  
2 cups (8 oz.) Borden® Colby and  
Monterey Jack shredded cheese

1/2 cup sun-dried tomatoes in oil,  
drained and chopped  
2-3 tbsp. olive oil

Preheat broiler. Arrange 4 tortillas on a large baking sheet. Spread each tortilla with 1 tbsp. pesto; top evenly with cheese and tomatoes. Place one tortilla on each of the 4 tortillas. Brush tops lightly with oil and broil 2 inches from heat until golden, 1-2 minutes. Turn quesadillas over carefully with a spatula and brush tops with oil. Broil for 1-2 more minutes. Cut into wedges and serve.

For a heartier snack or light meal, add cooked, diced chicken.