

Spinach-cheese Quesadillas



Makes 4 servings

Ingredients

3 ounces spinach 1/4 cup diced onion 1/2 cup diced tomato

- 1 ½ tablespoons freshly squeezed lemon juice
- 3 tablespoons torn fresh basil leaves
- 4 cloves garlic, minced
- I cup shredded four cheese blend
- 1/4 cup queso fresco crumbles
- nonstick cooking spray
- ${\small 6}\> 6\text{-inch whole-grain tortillas}$

Directions

- In a large nonstick skillet, combine first 6 ingredients. Stir. Cook for 5 to 7 minutes or until spinach has wilted. Remove from heat and stir in shredded and crumbled cheese.
- 2. Spray a griddle with nonstick cooking spray. Heat to medium heat.
- 3. Lay tortillas out on a clean surface. Scoop spinach-cheese mixture (made in step 1) on half of each tortilla and fold the other half over the filling. Place on the griddle and cook for 1 to 2 minutes on each side or until golden-brown.
- 4. Use a knife to cut each quesadilla in half and enjoy warm!



KID-FRIENDLY



TIP

Ask your kids to help you prepare this recipe! They can squeeze the lemons, tear the basil leaves and fold the tortillas over the filling!

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Nutrition Facts

Serving Size 3 halves (150g) Servings Per Container 4

Amount Per Serving

 Calories 260
 Calories from Fat 100

 Daily Value

 Total Fat 11g
 17%

 Saturated Fat 5g
 25%

 Trans Fat 0g
 8%

 Cholesterol 25mg
 8%

 Sodium 660mg
 28%

 Total Carbohydrate 24g
 8%

 Dietary Fiber 13g
 52%

 Sugars 2g

Protein 14g

Recipe contains: wheat, milk Carb choices per serving: 1