Fruity-Folded Quesadilla

A fun, yummy favorite for kiddos of all

ages!

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Ingredients:

Fruit Cocktail Salsa:

1/2 C canned fruit cocktail, well-drained 1 T fresh cilantro leaves, chopped or whole 1 tsp. lime juice 1/8 tsp. sea salt

Folded Quesadillas:

2 (12-inch) flour tortillas

1 small avocado,

smashed

1/3 C canned refried

1/2 C shredded Monterey (cont. on back...)

jack cheese

black beans

11/2 tsp. sunflower or

avocado oil



Method:

- Make the fruit cocktail salsa: In a small bowl, stir together the fruit cocktail, cilantro, lime juice and, if using, salt. Set aside.
- 2. Make the quesadillas: Cut one slit to the center of each tortilla. Fill each quarter of the tortillas in order: (1) avocado;



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Method, cont...

(2) fruit cocktail salsa
(drained of excess liquid); (3)
refried beans, and (4) cheese,
while folding each quarter
triangle onto each other,
creating a layered wrap.
Brush with oil. (Hint: For best
results, use room temperature
ingredients.)

3. Heat a large stick-resistant skillet. Add the folded quesadillas and cook until browned & cheese is melted, about 2 minutes per side.

4. Enjoy as is while warm.

Serve with toppings of choice,

sour cream, scallions, etc.

Recipe & photos by Jackie

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