

Jack-o'-Lantern Quesadillas

SERVES: 4-6 | PREP TIME: 15 minutes | COOK TIME: 10 minutes | TOTAL TIME: 25 minutes

INGREDIENTS

- 8 small flour tortillas
- 2 cups shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1 cup cooked and seasoned chicken, beef, or beans (optional)
- 1/2 cup diced bell peppers (optional)
- 1/4 cup diced onions (optional)
- 1 tbsp olive oil or butter
- Salsa, guacamole, and sour cream for serving

DIRECTIONS

Step 1: Heat a large skillet over medium heat and lightly coat with olive oil or butter.

Step 2: Lay one tortilla flat and sprinkle with cheese, cooked meat (if using), and any desired fillings.

Step 3: Top with a second tortilla.

Step 4: Use a small sharp knife or pumpkin face cookie cutter to cut a jack-o'-lantern face into the top tortilla.

Step 5: Carefully cook in the skillet for 2-3 minutes per side, or until the tortilla is golden brown and the cheese is melted.

Step 6: Repeat with remaining ingredients.

Step 7: Serve warm with salsa, guacamole, and sour cream.

MABEL'S NOTES

You can use a pumpkin-shaped cookie cutter or carefully cut the faces with a small knife. Try different cheeses, add veggies, or use leftover taco meat. These are also great for little cooks to help make!

Serving Suggestions:

Salsa, guacamole, and sour cream, A side of Mexican rice or black beans, Fun for Halloween parties, school lunches, or family dinners, Try mini tortillas for appetizer-sized quesadillas, Pair with a spooky snack board

Contains: *milk, wheat*