

Cheesy Tomato Basil Quesadilla

By: Andrea | Cooking with a Wallflower

Ingredients:

4 flour or corn tortillas
1 cup shredded mozzarella cheese
1/2 cup grape tomatoes, sliced
Several basil leaves, torn
Pinch of salt to taste

Yields: 2 quesadillas

Directions:

In a small to medium skillet, spray nonstick cooking spray over the bottom of the skillet or add a little bit of olive oil. Place a tortilla in the skillet over low to medium heat. Add about a 1/4 cup mozzarella cheese, making sure to place some on the outer edge of the tortilla.

Evenly place 1/4 cup sliced grape tomatoes over the cheese and sprinkle the torn basil leaves around the tortilla.

Add a pinch of salt and top with another 1/4 cup of cheese. Place a second tortilla on top.

Once the bottom tortilla turns a golden brown, slip a spatula underneath and flip it over. Allow the tortilla to heat for a minute or two until golden brown before removing from heat.

Plate the quesadilla and cut it into fourths. Repeat with the second quesadilla.

Serve the quesadilla warm.

Enjoy!