

Squash Blossom Quesadillas

By: Andrea | Cooking with a Wallflower

Ingredients:

2 flour tortillas
1/2 cup cheese, divided
4-5 grape/cherry tomatoes, sliced
4 large basil leaves, torn
4 squash blossoms, torn

Yields: 1 quesadilla

Directions:

In a small skillet, coat the bottom with nonstick cooking spray. Place a tortilla in the skillet over low heat.

Sprinkle about 1/4 cup cheese over the tortilla with a generous amount on the edges.

Add the sliced tomatoes, torn basil leaves, and strips of squash blossom.

Add the rest of the cheese on top, and place a second tortilla over it.

Once the bottom tortilla turns a golden brown, slip a spatula underneath and flip the quesadilla over.

Heat the tortilla until it becomes crispy and golden brown.

Plate the quesadilla. Cut it in half or in fourths.

Serve the quesadilla warm.

Enjoy!