

Quesadillas

Ingredients:

6 oz. Monterey Jack cheese
1 (4 oz.) can green chili peppers, rinsed and seeded
3/4 c. Frijoles Refritos or can refried beans
12 (6 inch) tortillas
2 tbsp. cooking oil

Preparation:

Cut cheese into 12 (3 x 1 x 1/4 inch) strips.
Quarter chili peppers lengthwise.
Spread 1 tablespoon of beans on each tortilla.
Top each with a piece of cheese and a piece of chili peppers.
Fold tortillas in half; secure each with a wooden pick.
In skillet, heat oil.
Cook quesadillas, a few at a time, in the hot oil about 2 minutes per side or until lightly browned and cheese is melted.

Makes 12