

Ferraro's Cucina

Santa Fe Veggie Quesadilla

Ingredients

- 1 **Red Pepper** (chopped)
- 2 **Sweet Onions** (chopped)
 - 2 tbs **Olive Oil**
- 1 can **Black Beans** (drained)
 - 1 cup **Frozen Corn**
(or canned corn, drained)
 - 3 **Green Onions** (slices)
 - 1 tsp **Kosher** or **Sea Salt**
 - 1/2 tsp **Smoked Paprika**
 - Pinch of **Cumin**
- 2 cups **Mozzarella Cheese**
- 10 **Flour Tortillas**
- Sour Cream & Lime Wedges**
for garnish (optional)



Preparation

- On a sheet pan, place the peppers & onions, drizzle with olive oil and roast 425°F for 20 - 25 minutes.
- In a bowl, mix the roasted peppers & onions with the black beans, corn, green onion, salt & spices. Combine well.
- Heat a skillet, place tortilla in it and top with 1 tbsp cheese then 2 tbsp bean & corn mixture and then another 1 tbsp of cheese. Top with another tortilla.
- Cook two minutes per side, or until golden brown and lightly crisp. Repeat.
- Garnish with sour cream & lime wedges.

