



Black & White Bean Quesadilla with Salsa Fresca

Yield: 4 serving

Ingredients:

- 8 ounces - Mozzarella Cheese - Shredded
- 8 ounces - Gunther's Gourmet Black & White Bean Salsa
- 2 ounces - Vegetable Oil
- 8 ounces - Sour Cream
- 8 ounces - Guacamole
- 12 ounces - Gunther's Gourmet Salsa Fresca



Method:

1. Place flour tortillas flat on the counter and cover 1/2 of each tortilla with shredded mozzarella cheese. Then spread Gunther's Gourmet Black & White Bean Salsa over the cheese.
2. Fold the plain half of the tortilla over the half with toppings so it looks like a half moon.
3. Heat 1/2 of the oil in in a large saute pan (make sure the pan can hold two quesadillas without touching) and bring to medium high heat.
4. Place two of the quesadillas in the pan and saute until golden brown, about 1 1/2 to 2 1/2 minutes, flip and repeat.
5. Once both sides are golden brown, remove and place on cutting board and let rest for about three minutes.
6. Follow these instructions for the remaining two quesadillas.
7. Slice each quesadilla into three or four triangular pieces, arrange on plate (see picture) and top with sour cream, guacamole and Gunther's Gourmet Salsa Fresca.
8. This is a quick and easy vegetarian recipe. For a heartier meal, grilled chicken breast strips, steak meat or cooked seafood can be added.

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