

Apple Cheddar Quesadillas

PREP TIME: 5 min
COOK TIME: 15 min
MAKES 6
quesadillas



INGREDIENTS

- 6 whole wheat tortillas
- 2 cups shredded cheddar cheese
- 2 medium apples, thinly sliced
- 2 tablespoons butter

DIRECTIONS



Start with clean hands!
Wash your hands with soap and water.

1. Sprinkle 2 tablespoons cheese over one half of tortilla.
2. Place several apple slices on top of cheese.
3. Sprinkle 2 more tablespoons of cheese on top of apples and fold tortilla in half.
4. Repeat with remaining tortillas.
5. Heat butter in skillet over medium-high heat.
6. Cook quesadillas until the cheese melts and the tortillas are golden brown on both sides.

In the USA, a **quesadilla** is usually made with a flour tortilla and any cheese. In some parts of Mexico, a quesadilla is made with a fresh corn tortilla and Oaxaca cheese. In many Central American countries, a quesadilla is a sweet cheese bread or cake!