**Cheese & Vegetable Quesadilla**

**Ingredients:**

1 Tortilla per person

Cheese – needs approximately ¼ cup per tortilla

Butter

Vegetables

Red Pepper – cut up in small pieces

Onion – cut in small pieces

Tomato – cut in small pieces

Jalapeno – cut in small pieces

Salsa and sour cream to eat alongside quesadilla (only if wanted)

**Procedure:**

1. Cut toppings and prepare cheese
2. Preheat frying pan with butter on medium heat on the stove element.
3. Take one tortilla and place on cutting board, put cheese and veggies on half of the tortilla and fold the tortilla over in half.
4. Place in frying pan and flip over a few times (tortilla should get golden brown and crispy and the cheese should be melted). Do not flip before cheese is melted
5. When done, removed from frying pan and place on cutting board
6. When ready to eat, cut into 3 or 4 wedges, and prepare sour cream and salsa onto plate if desired.

Note: In between each tortilla, more butter may be needed to keep pan slippery. Add more if needed.

Each person is responsible for making their own quesadilla

**Prep Work:**

You will need:

* 1 person to wash and chop vegetables into small portions
* 1 person to prepare oil in pan
* Everyone will prepare their own tortilla once the vegetables and cheese are ready
* 2-3 people to clean everything up, including sinks and drying dishes