

How to Make Creative Quesadillas

How to Make a Quesadilla

Quesadillas are the south-of-the-border equivalent of sandwiches. And like sandwiches, you can stuff them with almost anything. You can even stuff them with scrambled eggs, sausage, cheese, and salsa for a breakfast quesadilla.

Quesadillas are very simple to make. Choose a tortilla—flour, whole wheat, or corn—load it with your goodies, fold it, and cook it on a griddle in your kitchen or on the grill on your patio. Usually, you'll only cook your quesadillas until the cheese melts, a couple minutes on each side. If you are stuffing with chicken or other meat, you'll want to cook that before making the quesadillas.

We like quesadillas because they are quick and simple. They can be made indoors or outdoors on the grill. They are great for parties without a lot of work.



Tex-Mex Burger Quesadillas

This recipe calls for spiced ground beef, onions, and green pepper with a mixture of cheeses.

1/2 pound lean ground beef
1/2 green bell pepper, sliced
1/2 medium sweet onion, sliced
1/4 teaspoon salt
pepper to taste
1/4 teaspoon cumin
1/4 teaspoon chili powder
1/8 teaspoon paprika
1/2 cup grated Monterey jack cheese
1/4 cup cheddar cheese
vegetable oil

1. Sauté the ground beef. Part way through, add the bell pepper and onion and continue cooking until the vegetables are crisp-tender. Add the salt and pepper. Drain the grease and add the cumin, chili powder, and paprika.
2. Spoon the ground beef mixture onto half of a tortilla(s). Sprinkle with Monterey jack and cheddar. Fold the tortilla over. Brush both sides with oil.
3. Cook in a heavy frying pan over medium hot heat. Turn after several minutes. Continue cooking just until the cheese melts. Serve hot.

Chicken & Cheddar Quesadillas

This is a simple chicken and cheddar quesadillas recipe. You can substitute mushrooms for the green pepper and onion if you like.

1 chicken breast, sliced
1/2 green bell pepper, sliced
1/2 medium sweet onion, sliced
1/4 teaspoon salt
pepper to taste

1/2 teaspoon taco seasoning
1 Roma tomato, diced
2/3 cup grated cheddar cheese

vegetable oil

1. Sauté the chicken. Part way through, add the bell pepper and onion and continue cooking until the vegetables are crisp-tender. Add the salt and pepper. Add the taco seasoning.
2. Spoon the chicken mixture onto half of a tortilla(s). Sprinkle with cheddar and diced tomato. Fold the tortilla over. Brush both sides with oil.
3. Cook in a heavy frying pan over medium hot heat. Turn after several minutes. Continue cooking just until the cheese melts. Serve hot.

Spinach & Portobello Quesadillas

This is a great veggie quesadillas recipe. Experiment with the cheeses on this one and consider adding chopped green onions.

2 cups fresh spinach, chopped
1 large Portobello mushroom, sliced
1/4 teaspoon salt
pepper to taste
1/2 teaspoon taco seasoning (optional)
1/4 cup cheddar cheese
1/2 cup grated mozzarella cheese

vegetable oil

1. Sauté the sliced mushroom. Part way through, add the spinach and continue cooking until the spinach is tender. Add the salt and pepper. Add the optional taco seasoning.
2. Spoon the vegetable mixture onto half of a tortilla(s). Sprinkle with cheddar and mozzarella. Fold the tortilla over. Brush both sides with oil.
3. Cook in a heavy frying pan over medium hot heat. Turn after several minutes. Continue cooking just until the cheese melts. Serve hot.

Mushroom & Onion Quesadillas

This is another great veggie quesadillas recipe. Mushrooms, onions, and Monterey jack cheese always seem to go together.

1 large Portobello mushroom, sliced
1 large onion, sliced
1/4 teaspoon salt
pepper to taste
1/2 teaspoon taco seasoning (optional)
1/2 cup grated Monterey jack cheese

vegetable oil

1. Sauté the sliced mushrooms and onions until tender. Add the salt and pepper. Add the optional taco seasoning.
2. Spoon the vegetable mixture onto half of a tortilla(s). Sprinkle with cheese. Fold the tortilla over. Brush both sides with oil.
3. Cook in a heavy frying pan over medium hot heat. Turn after several minutes. Continue cooking just until the cheese melts. Serve hot.