

Mushroom Quesadilla



We like Mexican food!

Notes:

A quesadilla is a large flour tortilla filled with cheese and other items

- Novice cook: 30 minutes
- Experienced cook: 20 minutes

Ingredients:

- 6 oz of sliced white or crimini mushrooms
- 3 cloves of minced garlic
- 1 small onion, diced
- 1 chopped green pepper
- 1 small, store-bought Jar of Salsa Verde. This is a green salsa. It's made with tomatillos and other love
- 1 10 oz bag of Mexican cheese
- 1 packet of 12 inch flour tortillas
- 1 tablespoon of dried thyme
- 1 tablespoon of dried basil
- 1 table spoon of dried parsley
- 1/4 cup of white wine
- 2 tablespoons of butter
- 2 tablespoons of extra virgin olive oil
- Fresh ground pepper and salt, to taste (as needed)
- 1 can of non-stick vegetable spray

Instructions:

1. Slice your mushrooms and set aside.
 2. Mince your garlic, onions and peppers and set aside.
 3. Over a medium-high heat add 1 tablespoon of the extra virgin olive oil and 1 tablespoon of butter to the skillet. When the butter is melted, add the mushrooms and garlic and saute for 6 minutes. Add the wine and saute until its gone. Set aside.
 4. Over a medium-high heat add 1 tablespoon of the extra virgin olive oil and 1 tablespoon of butter to the skillet. When the butter is melted add the onions and peppers and saute for untile the onions are lucid about 6-8 minutes.
 5. Clean Skillet. Place back on stove top and spray to coat generously the top of the pan. Turn heat to medium. 6) take out a tortialla and spoon a 1/2 cup of cheese on one half of it. Take 1/2 cup of the mushrooms and place over the cheese. Take 1/4 cup of the onions and peppers and place over the cheese. Sprinkle some cheese, a few tablespoons worth over the peppers and onions. Take two tablespoons of salase verde and place on top of that. Fold the vacant tortilla over the other to form a half moon. Place in skillet and immediately place your makeshift press which is in the form of a smaller skillet of pot with some water in it. You don't want to press down too hard though. Cook for 3-4 minutes, until that side starts to just get a bit golden brown. 7) Flip and return press and cook for a few more minutes. Cut and serve. Serve with sour cream, quacamole and salsa verde.
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