

# **BBQ Spicy Vegetarian Quesadillas**

**Submitted by Jennifer and Libor Vitu**

## Ingredients:

2 Corn Tortillas

1 oz shredded Habanero White Cheddar Cheese from Cabot of Vermont

3 Tablespoons El Gringo Loco Mexican Barbeque Fusion

1 TBSP Chopped Fresh Cilantro

1 TBSP Chopped Red Onion

Olive Oil Cooking Spray (Olive oil or melted butter may be used.)

## Instructions:

Spray one side of corn tortilla with olive oil cooking spray, lay oiled side down in heated skillet, electric hot plate or comal. Spread El Gringo Loco Mexican Barbeque Fusion on entire surface of the tortilla that's in the skillet. Sprinkle the red onions and cilantro on top of the BBQ sauce. Sprinkle the shredded Habanero White Cheddar Cheese on top of the onions and cilantro. Cover all of the ingredients with the 2<sup>nd</sup> corn tortilla and then spray the top of the quesadilla with olive oil cooking spray. Flip quesadilla after 2 to 3 minutes and continue cooking on the other side until the cheese is melted and the ingredients are heated thoroughly. Cut in quarters.

Serve with sour cream, guacamole or salsa (or use all three). One quesadilla serves one person.

This recipe is also great with the addition of sautéed shrimp, grilled chicken or grilled steak!

You can replace the red onion and cilantro with mushrooms, carrots, zucchini and onions sautéed in a little olive oil until well done and sprinkled with seasoned salt.