

## Veggie Quesadillas with Cilantro Yogurt Dip



## Ingredients

- 12 soft corn tortillas (6 inches)
  1/2 cups cheddar cheese, shredded
  1 cup corn kernels
  1/2 cup beans, black or pinto
  1/2 cup cilantro, chopped
  1 carrot, shredded
  1 bell pepper, finely chopped
  1 jalapeno pepper, finely minced (optional)
  CILANTRO YOGURT DIP
  2 cups plain nonfat yogurt
  1/4 cup cilantro, finely chopped
- 1/2 teaspoon salt

## Directions

- 1. Preheat large skillet over low heat.
- 2. Line up 6 tortillas. Divide cheese, corn, beans, cilantro, shredded carrots and peppers between the tortillas. Cover each with a second tortilla.
- 3. Place a tortilla on a dry skillet or grill and warm until cheese is melted and tortilla is slightly golden, about 3 minutes.
- 4. Flip and cook other side until golden, about 1 minute.
- 5. Mix together nonfat yogurt, cilantro and salt.
- 6. Cut each quesadillas into 6 wedges and serve immediately with the dip.
- 7. Refrigerate leftovers within 2 hours.

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Serving Size 4 wedges Yield 9 Servings Prep time: 15 minutes Cooking time: 5 minutes

## **Nutrition Facts**

Serving Size 4 wedges (170g) Servings Per Container 9

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|--------|
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| Calories 210  | ) Cal   | ories fron   | n Fat 70                                      |  |
|---|---------|--|---|--|
|   |         | % Da   | ily Value*                                    |  |
| Total Fat 8g  |         |  | 12%   |  |
| Saturated   | Fat 4g  |  | 20%   |  |
| Trans Fat   | 0g      |  |   |  |
| Cholesterol   | 20mg    |  | 7%  |  |
| Sodium 400  | mg      |  | 17%   |  |
| Total Carbo   | hydrate | 26g  | <b>9</b> %                                    |  |
| Dietary Fil   | ber 3g  |  | 12%   |  |
| Sugars 5g   |         |  |   |  |
| Protein 10g   |         |  |   |  |
| J   |         |  |   |  |
| Vitamin A 45  | %•      | Vitamin C  | 30%   |  |
| Calcium 20%   | •       | Iron 4%  |   |  |
| *Percent Daily Values are based on a 2,000 calorie<br>diet. Your daily values may be higher or lower<br>depending on your calorie needs:<br>Calories: 2,000 2,500 |         |  |   |  |
| Total Fat<br>Saturated Fat<br>Cholesterol<br>Sodium<br>Total Carbohydra<br>Dietary Fiber<br>Calories per grar<br>Fat 9 • C  |         | 65g<br>20g<br>300mg<br>2,400mg<br>300g<br>25g<br>e 4 • Prote | 80g<br>25g<br>300mg<br>2,400mg<br>375g<br>30g |  |