



Mexican Quesadilla

Ingredients

- large flour tortillas
- grated cheese, such as mild or sharp cheddar or Monterey Jack
- oil
- salsa

Heat a large skillet on medium high heat. Add a small amount of oil (about 1/2 teaspoon) and spread it around the bottom of the pan with a spatula.

Place one large flour tortilla in the pan. Flip the tortilla over a few times, 10 seconds between flips. Air pockets should begin to form within the tortilla.

When air pockets begin to form, sprinkle a handful of grated cheese over the top of the tortilla, making sure the cheese does not land on the pan itself.

Reduce the heat to low and cover the pan. After a minute, check to see if the cheese is melted. If not, return the cover and keep checking every minute until the cheese is melted.

When the cheese is sufficiently melted, use a spatula to lift one side of the quesadilla and flip it over the other side.

If the tortilla is not browned enough, turn the heat up to high and flip the quesadilla over every 10 seconds or so until it gets browned.

Remove quesadilla from pan and cut into wedges. Serve with salsa.