

Taste of Home



# Confetti Corn Quesadillas

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*This easy and convenient meal is easily changed to fit any family's picky eaters. You can even sneak in protein, dairy and veggies and the kids will never know this is relatively good for them. I try to keep a batch in the fridge for a quick and hearty lunch. —Carey Hunt, Portland, Oregon*

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**TOTAL TIME:** Prep: 15 min. Cook: 10 min./batch

**YIELD:** 10 servings.

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## Ingredients

2 cups shredded Monterey Jack cheese

1 can (15 ounces) black beans, rinsed and drained

1 cup fresh or frozen corn, thawed

1 cup shredded zucchini

1/4 cup minced fresh cilantro

1 jalapeno pepper, seeded and finely chopped

1/2 teaspoon salt

1/4 teaspoon pepper

1 teaspoon chili powder

1 tablespoon canola oil

10 flour or whole wheat tortillas (8 inches)

Sour cream, salsa and guacamole, optional

## Directions

1. In a large bowl, combine the first nine ingredients.

2. Lightly brush oil over one side of each tortilla. Place two tortillas, oil side down, on a griddle. Spread 1/2 cup cheese mixture over half of each tortilla; fold over. Cook over low heat for 3-4 minutes on each side or until cheese is melted.



**3.** Cut into wedges. Repeat. If desired, cut a small hole in a corner of a food-safe plastic bag. Fill bag with sour cream. Pipe spiderweb pattern over quesadillas. Serve with salsa and guacamole if desired.

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