

Tex Mex Quesadillas



Preparation Time: 15 minutes

Ready In Time: 25 minutes

Yield: 24 triangles

Essential Equipment

Small knife
Cutting board
Citrus juicer
Measuring cups
2 mixing bowls
2 mixing spoons
Measuring spoons
Frypan

Gather Ingredients

1 pkg (400 g) Kraft Tex-Mex Shreds
1/2 cup chunky salsa
8 medium flour tortillas
1 tomato
1 avocado
2 Tbsp. fresh cilantro
Juice of 1 lime

Do This First

Cut & juice lime. Chop avocado and tomato into small pieces and place in bowl. Wash & chop fresh cilantro.

Simple Steps

- 1 Mix cheese and salsa in a bowl.
- 2 Place 1/2 cup of the mixture on half of each tortilla and fold over.
- 3 Cook tortillas in an ungreased frypan on medium heat, approximately 2 minutes per side.
- 4 Cool 5 minutes; cut each into 3 triangles.
- 5 While tortillas are cooling, mix together chopped tomato, avocado, cilantro and lime juice.
- 6 Spoon 1 Tbsp. of mixture on top of each triangle just before serving.

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