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Walnut and Olive Quesadillas

Total Time: 30 mins

Ingredients

- ❖ 6 medium tortilla(s), corn
- ❖ 4 ounce(s) cheese, mozzarella, part-skim, shredded
- ❖ 2 ounce(s) cheese, provolone, shredded
- ❖ 1/4 cup(s) olives, pitted
- ❖ 3 tablespoon nuts, walnuts
- ❖ 2 teaspoon oregano, fresh, or 1/2 teaspoon dried
- ❖ 1 tablespoon oil, olive
- ❖ 1/2 cup(s) salsa, mild
- ❖ 1 teaspoon oregano, fresh, or 1/4 teaspoon dried
- ❖ bunch(es) oregano, (optional)

Preparation

1. Preheat oven to 350°F. Stack tortillas and wrap in foil. Bake about 10 minutes or until softened. Meanwhile, in a medium bowl, combine mozzarella cheese, provolone cheese, olives, nuts, and the 2 teaspoons snipped oregano or 1/2 teaspoon dried oregano. Spread cheese mixture onto half of each tortilla. Fold tortillas in half; secure with wooden toothpicks. Brush one side of each quesadilla with some of the oil.
2. In a large skillet or on a griddle, place quesadillas, 2 or 3 at a time, oiled sides down; cook over medium heat about 4 minutes or until heated through, brushing with remaining oil and turning once. Cut each quesadilla in half.
3. Meanwhile, in a small saucepan, heat salsa just until hot; stir in the 1 teaspoon snipped oregano or 1/4 teaspoon dried oregano. If desired, garnish with oregano sprigs. Serve with quesadillas.

