

Black Bean Burger Quesadillas

Servings: 25, 4 wedges per serving

INGREDIENTS

- 1 t Rykoff Sexton[®] Olive Oil
- 1 Cross Valley Farms[®] Onion, finely chopped
- 25 Chef's Line[®] Black Bean Burgers
- 30 oz whole kernel corn
- 1 c del Pasado[™] Premium Fresh Tomato Salsa
- 1 c Glenview Farms[®] Sour Cream
- 50 8-inch del Pasado[™] Flour Tortillas
- 8 c shredded Glenview Farms[®] Monterey Jack Cheese, divided

PREPARATION

1. Heat oil in large saucepan over medium heat. Stir in onion and cook until softened, about 2 minutes.
2. Crumble black bean burgers into saucepan and stir, combining with onions and corn. Cook until heated through.
3. Spray preheated surface of a flat top or large sauté pan with pan spray.
4. Place a tortilla in pan skillet, sprinkle evenly with cheese, then top with some of the bean mixture. Place another tortilla on top, cook until golden, then flip over and cook on the other side.
5. Transfer to a cutting board and cut into 8 wedges.
6. Serving size is 4 wedges. Serve with sour cream and salsa.

