



Veggie Quesadillas



This recipe calls for:

Traditional Sauce

Marinara Sauce

Traditional Pasta Sauce

Prep time

10 minutes

Cook time

13 minutes

Servings

4

Ingredients

- 2 Tbsp. olive oil
- 1 small onion, diced
- 1 small red bell pepper, diced
- 1 small zucchini, diced
- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 4 (10-in.) burrito size flour tortillas
- 1 cup shredded Mozzarella or Monterey Jack cheese, divided

Instructions

1. Heat 1 tablespoon olive oil in 12-inch nonstick skillet over medium-high heat and cook onion, pepper and zucchini, stirring occasionally, 4 minutes or until tender.
2. Reduce heat to medium and stir in 1-1/2 cups sauce. Simmer, stirring occasionally, 5 minutes or until sauce is thickened.
3. Evenly spread sauce mixture on tortillas, leaving a 1-inch border. Sprinkle evenly with cheese and fold in half; set aside. Clean skillet.
4. Heat remaining 1 tablespoon olive oil in same skillet over medium heat and cook quesadillas, two at a time, turning once, 4 minutes or until golden brown and cheese is melted.
5. Cut quesadillas into wedges and serve with remaining sauce, heated.