

INGREDIENTS

- 6 6" Corn tortillas
- 3/4 cup shredded Cheddar, Monterey Jack, or Mexican-blend cheese
- 3/4 cup corn kernels, fresh or frozen and thawed
- 3 teaspoons vegetable oil

INSTRUCTIONS

1. Place one tortilla on the large plate and sprinkle 1/4 cup shredded cheese over it, then add 1/4 cup corn kernels.
2. Top with a second tortilla.
3. Place the skillet on the stove and turn the heat to medium.
4. When the skillet is hot, add 1 teaspoon oil.
5. Carefully add the filled tortilla to the hot skillet and cook until the bottom is lightly browned and the cheese is gooey, about 2 minutes.
6. Using the spatula, turn the tortilla over and cook another 2 minutes. Move the cooked quesadilla to the serving plate.
7. Repeat with the remaining tortillas, cheese, corn, and oil. Serve warm.



Double Corn Quesadillas



6 servings



Prep time 5 minutes

Cook time 20 minutes

Get ready for a fiesta of flavors with our Double-Corn Quesadillas! Not only are they quick and easy to make, but they're also bursting with deliciousness from the first bite to the last. With a combination of two types of corn, these quesadillas are a true celebration of Southwestern cuisine. And the best part? They're ready to be devoured in just minutes, making them the perfect meal for busy weeknights or impromptu get-togethers. Plus, they're so tasty that you'll want to make extra for leftovers - they make for an excellent lunch the next day! So, let's spice up your mealtime with these Double Corn Quesadillas and get the party started!

