

## **Cheese and Pepper Quesadillas**

1. Package of 10 flour tortillas (6 inch size)

6 ounces of cream cheese

1 cup shredded cheddar cheese

1 cup shredded monterey jack cheese

1 small can of chopped green chilies

3 green peppers (can use a mix of colored peppers, which is nice)

1 small yellow onion

1/4 cup butter

1/4 teaspoon cumin

In a skillet, melt butter. Slice peppers into thin strips and thinly slice the onion. Saute' green peppers and onion in butter until tender. Stir in cumin. Drain veggies and save cooking liquid. In a bowl, mix the cream cheese, cheddar cheese, monterey jack cheese and undrained green chili peppers. Spoon 2 to 3 tablespoons of this mix onto one side of each tortilla. Top the cheese mix with some of the pepper mixture. Fold the tortillas in half. Place on lightly greased baking sheet. Brush the tortillas with reserved cooking liquid. Sprinkle with chili powder. Bake about 7 to 10 minutes, until cheese is melted. Serve on quesadilla as an entree or cut each one into 4ths and serve as an appetizer.

### Serve with Sour Cream Salsa

Sour Cream Salsa

1/2 cup sour cream

1/4 cup chunky salsa

Mix ingredients and serve with quesadillas.