

# Quesadillas

- 2 soft burrito-sized flour tortillas or 6-8 [corn tortillas](#) [1]
- 3 tablespoons sour cream
- 1 small diced onion (possibly grilled first)
- optional: 2 ounces chopped green chile peppers fried with the onions
- optional: 3 tablespoons [salsa](#) [2]
- optional: beef or chicken
- 3/4 cup shredded melty cheese (Monterey jack or mild cheddar)
- optional: butter or margarine

Spread the sour cream on one side of two separate tortillas. Spread the onion and optional fillings on top of the sour cream on one tortilla, and sprinkle all the cheese over it. Place the other tortilla on top (sour cream side facing the cheese), making a sandwich. If you wish, spread butter or margarine thin over the outside of the quesadilla.

Preheat a skillet. Cook the quesadilla in the skillet, about a minute or two on each side, til golden brown and melty.

Cut the quesadilla into slices like a pizza.

Serves: 2 to 3

Preparation time: 15 minutes

– [Subscriptions \(1\)](#)

---

©1992-2014 by Scott David Gray

**Source URL:** <http://kitchen.unseelie.org/node/111>

**Links:**

[1] <http://kitchen.unseelie.org/.257>

[2] <http://kitchen.unseelie.org/.25>