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## *Garlicky Mushroom Quesadillas*

- 2 T extra virgin olive oil
- 12 oz cremini or button mushrooms, trimmed and thickly sliced
- salt
- 4 medium garlic cloves
- minced freshly ground pepper
- 8 8-inch flour tortillas
- 5 oz cheddar or Monterey Jack cheese, shredded

Heat the oil in a large skillet over medium-high heat until shimmering. Add the mushrooms and 1/2 tsp salt and cook, stirring occasionally, until browned lightly, about 7 minutes. Add the garlic and pepper to taste and cook until aromatic, about 1 minute. Set the mushroom mixture aside. Lay 4 tortillas flat on a work surface. Sprinkle the cheese over the tortillas, leaving a 1/2-inch border around the edge of each tortilla. Divide the mushroom mixture evenly among the tortillas. Top with remaining 4 tortillas. Heat a medium skillet over medium heat. Add the first quesadilla and cook, turning once, until the tortillas are golden brown and the cheese has melted, about 2 minutes. Transfer the quesadilla to a large plate and repeat with the remaining quesadillas. Cut each quesadilla into quarters. Serve immediately. I served them with a dollop of sour cream for dipping.

*Sweetnicks Note: Love these! Cannot wrong with them. Recipe courtesy of Jack Bishop's, A Year in a Vegetarian Kitchen.*