

PIZZA QUESADILLAS

INGREDIENTS (1 serving)



FLOUR TORTILLA: 2

SHREDDED MOZARELLA CHEESE: 2

tablespoons

PIZZA SAUCE: 2 tablespoons

PEPPERONI: 6-8











INSTRUCTIONS

- 1. Heat a skillet over medium heat and fry the pepperoni until crisp – transfer to a paper towel to drain
- 2. Brush each tortilla with a thin layer of pizza sauce.
- 3. Sprinkle cheese on top of the sauce on the bottom tortilla. Top with pepperoni. Sprinkle another layer of cheese and place the other tortilla on top, sauce side down
- 4. Preheat a greased skillet over medium heat.
- 5. Gently place quesadilla in the pan and cook for 3 to 5 minutes on each side, until cheese is melted and tortillas are crispy.
- 6. Slice into quarters and serve with a bowl of warm pizza sauce. Enjoy!

Source: https://www.sixsistersstuff.com/recipe/easy-pizza-quesadillas/

