

ABBOT'S

- BUTCHER -

RECIPE:

Zucchini & "Chorizo" Quesadillas

Serves: 2

Prep Time: 10 min

Cooking: 5 min

Recipe By: Abbot's Butcher



Ingredients

1 package Abbot's Butcher
"Chorizo"

½ package Nuts for Cheese
Chipotle Cheddar or other clean
non-dairy cheddar cheese, grated
and divided

1 large zucchini, grated and divided

2 Siete Burrito-sized tortillas

Garnishes: pico, cilantro,
guacamole

Description

Quesadillas can be so much more than just a tortilla and cheese. These satisfying triangles are stuffed with better-for-you ingredients that not only taste good, but make you feel good. Enjoy!

Method

1. Prepare "Chorizo" according to package instructions.
2. Place one tortilla in a wide skillet over medium heat. Layer one quarter of the cheese on half of the tortilla, followed by ⅓ cup "Chorizo" and ½ of the grated zucchini, then another quarter of the grated cheese. Fold the plain half of the tortilla over the toppings.
3. Cook until the bottom begins to brown then very carefully flip. Continue to cook until cheese has melted.
4. Remove from heat and cut into triangles. Repeat steps 2-3 with the remaining tortilla and ingredients.
5. Top or serve garnishes on the side.