

Spaghetti Quesadillas

Serves 2

Theme: National Grilled Cheese Month (April)

Ingredients

- 2 cups boiled spaghetti
- 1 cup mixed sweet bell pepper (red/yellow/orange)
- 2 teaspoons finely chopped onion
- 2 tablespoons minced garlic
- 1 ½ cups tomato sauce
- (2) 8" inch flour tortillas
- ½ cup shredded mozzarella
- 2 tablespoons olive oil
- Pinch of crushed red pepper flakes (optional)
- ¼ teaspoon black pepper
- ½ teaspoon oregano
- Salt to taste
- 1 jar of tomato sauce or pizza sauce



Instructions

1. Boil spaghetti according to package directions. Drain and put in bowl. Set aside.
2. Prep the ingredients by thinly slicing the bell peppers, chopping onion, and mincing the garlic.
3. In a skillet, on medium heat, add olive oil. Then add in minced garlic and move around skillet for 30 seconds, so it does not burn.
4. Add pepper slices and chopped onion to pan and saute until softened.
5. Add crushed red pepper flakes (only if you like it a little spicy), black pepper, oregano, and salt to taste.
6. Add cooked spaghetti and 1 1/2 cups tomato sauce, mix until combined.
7. Place a flour tortilla on plate and start building your quesadilla. Sprinkle half of your shredded mozzarella on one half of tortilla.
8. Add spaghetti on top of cheese, and sprinkle on the rest of mozzarella. Fold the quesadilla in half.
9. Place the quesadilla in a pre-warmed skillet (medium heat) or griddle and cook until brown and crispy on the bottom. Carefully flip the quesadilla over and cook until brown and crispy on the second side. Once both sides are crisp and the cheese is melted inside, slice into thirds with a pizza cutter.
10. Warm additional tomato sauce and pour into condiment cups. Serve sauce alongside spaghetti quesadilla for dipping prior to eating.