

Spicy Veggie Quesadillas

Servings: 4

Prep time: 10 minutes

Cook time: 13 minutes

Ingredients:

- 2 Tbsp. olive oil
- 1 small onion, diced
- 1 small red bell pepper, diced
- 1 small zucchini, diced
- 1 jar RAGÚ® Spicy Italian Sauce
- 4 (10-in.) burrito size flour tortillas
- 1 cup shredded Mozzarella or Monterey Jack cheese, divided

Directions:

- 1) Heat 1 tablespoon olive oil in 12-inch nonstick skillet over medium-high heat and cook onion, pepper and zucchini, stirring occasionally, 4 minutes or until tender.
- 2) Reduce heat to medium and stir in 1-1/2 cups sauce. Simmer, stirring occasionally, 5 minutes or until sauce is thickened.
- 3) Evenly spread sauce mixture on tortillas, leaving a 1-inch border. Sprinkle evenly with cheese and fold in half; set aside. Clean skillet.
- 4) Heat remaining 1 tablespoon olive oil in same skillet over medium heat and cook quesadillas, two at a time, turning once, 4 minutes or until golden brown and cheese is melted.
- 5) Cut quesadillas into wedges and serve with remaining sauce, heated.

