

Roasted Garlic Quesadillas

Servings: 2

Roasted Garlic

4 Flour Tortillas

1 Cup Parmesan Cheese

1 Cup Mozzarella Cheese

*1 Cup Cooked Chicken, Diced
Small*

1 Cup Bacon, Crumbled

1 Cup Scallions, Diced

Sour Cream

Salsa

Cook Time:

Spread roasted garlic puree on the tortillas

Sprinkle on top of the puree (in this order):
parmesan, mozzarella, chicken, bacon, and
scallion, and then a little more of the cheeses.
Place a second tortilla on top of the ingredients
and press down to secure

Spray a non-stick pan with Pam and cook the
tortillas over medium heat until brown and crisp
(or cook in panini maker or a Foremen grill).
Slice and serve with sour cream and salsa

*This recipe is a great one to use after
the Thanksgiving bird has been
cooked and served, substituting leftover
turkey meat for the chicken.*

Per Serving (excluding unknown
items): 1649 Calories; 98g Fat
(54.0% calories from fat); 100g
Protein; 87g Carbohydrate; 6g
Dietary Fiber; 242mg Cholesterol;
3618mg Sodium. Exchanges: 5 1/2
Grain(Starch); 12 Lean Meat; 1/2
Vegetable; 13 Fat.