

# CHEF'S ADVANTAGE™



## *Mini Portabella Quesadillas*

### **Ingredients**

- 1 6oz. package Chef's Advantage Sautéed Portabella Mushrooms
- 1 cup Chihuahua melting cheese, grated
- 1/2 cup Onion, chopped
- 2 tablespoons Cilantro, fresh chopped
- 1/4 cup Sour cream
- 1/4 cup Salsa
- 8 each Small corn or flour tortillas

### **Preparation**

Place one tortilla in a small frying pan, over medium heat, top the tortilla with mushrooms, cheese, onion and cilantro and place another tortilla directly on top. Cook until cheese begins to melt, bottom should be golden brown, flip and cook until cheese is melted and tortilla is crispy, about 2-3 minutes per side. Slice into pie shaped wedges and serve with sour cream and salsa.

Yield 8 each

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