This market fresh colorful and textural quesadilla is a festive way to celebrate!

 National Hispanic Heritage Month

**Mercado Fiesta Quesadilla**

Serves 8

Ingredients:

2 tablespoons olive oil

1 clove garlic, minced

1 small white onion, sliced thin

1 small bunch broccolini florets

7 ounce can whole green chiles, drained, slivered

8 large blue corn tortillas   ( can use white or yellow corn)

4 ounces Crave Brothers Mozzarella, shredded

8 ounces Crave Brothers Oaxaca cheese, shredded

1 cup small mixed colored cherry tomatoes, cut in halves

1 cup canned corn, drained

1/2 cup raw almonds, coarsely

4 radishes, sliced wafer thin

1small bunch cilantro leaves

1 small jalapeno pepper, stemmed, membranes and seeds removed, slivered

1/2 cup prepared Salsa Verde (tomatillo salsa)

Directions:

In a small skillet over medium heat, sauté onion, garlic, and broccolini florets in olive oil until just tender, about 2 minutes. Add green chiles and cook 1 minute.

Preheat oven to broil. Arrange tortillas on baking sheets. Sprinkle evenly with mozzarella and Oaxaca cheeses then top with cherry tomatoes, corn, and almonds, and broil until cheese is just bubbling. Garnish with radishes, cilantro, jalapeño and drizzle with salsa.

A pizza with vegetables on it

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