



# EASY PIZZA QUESADILLAS

September 5

National Cheese Pizza Day



## INGREDIENTS

- 4 Tortillas, Soft, Flour (about 8") (enriched or whole grain-rich)
- 1 Cup Pizza Sauce
- 2 Cups Shredded Mozzarella Cheese
- ½ Cup Grated Parmesan Cheese
- 4 Ounces Pepperoni Slices
- 1 Teaspoon Italian Seasoning
- 2 Tablespoon Butter

## DIRECTIONS

1. Begin by preheating a large skillet over medium heat. While it heats up, gather your ingredients.
2. Spread a thin layer of pizza sauce over one half of each tortilla, ensuring to leave a small border. Next, sprinkle the sauced half with a generous amount of mozzarella and Parmesan cheese.
3. Distribute the pepperoni slices evenly over the cheese-covered half and sprinkle with Italian seasoning for that extra burst of flavor.
4. Fold the unsauced half of each tortilla over the toppings to create a half-moon shape. Melt ½ tablespoon of butter in the hot skillet and place a quesadilla in the skillet. Cook for 2-3 minutes until golden brown on the bottom, then carefully flip and cook the other side until the cheese is fully melted and the tortilla is crispy.
5. Transfer the cooked quesadillas to a cutting board and allow them to cool for a minute before slicing into 6 wedges with a pizza cutter.

## MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

## MEAL TYPE

-  Lunch/Supper

## YIELD

12 Wedges

## PORTION SIZES

Toddler	Preschool	School Age	Adult
3 Wedges	5 Wedges	6 Wedges	6 Wedges