

# BEETROOT & CHEESE QUESADILLAS

## INGREDIENTS

- 2 medium-sized beetroots, cooked and thinly sliced
- 4 large flour tortillas
- 1 cup shredded cheese (colby, mozzarella, or your favourite cheese)
- 1 tablespoon olive oil or butter for frying

## DIRECTIONS

Heat olive oil or butter in a skillet over medium heat.

Place a tortilla in the skillet and sprinkle with a layer of shredded cheese. Arrange thinly sliced beetroot on top of the cheese. Top with another tortilla and press down gently.

Cook for 2-3 minutes on each side or until the tortilla is golden brown and the cheese is melted.

Repeat with the remaining tortillas and ingredients. Slice the beetroot and cheese quesadillas into wedges and serve hot.

