



Apple Cheddar Quesadillas

5 Azteca® Flour Tortillas
vegetable cooking spray
1/4 cup sugar

1/4 tsp. ground cinnamon
3 cups, peeled and cored, thinly sliced apples
2 cups shredded Cheddar cheese

Remove tortillas from refrigerator. In a small bowl mix together sugar and cinnamon. Spray a large nonstick skillet with cooking spray; add apples. Cook over medium heat until tender, stirring often. Remove apples from pan into bowl; stir in sugar mixture. Clean out skillet with paper towel. Spray pan with cooking spray. Place one tortilla in pan. Top with cheddar cheese to within 1/2-inch of tortilla edge. Top with one-fifth of the apple mixture. Heat for 1-2 minutes over medium heat. Carefully fold tortilla in half over filling. Using a spatula, remove from skillet. Cover to keep warm. Repeat for all tortillas. To serve, cut into wedges.