



Cheesy Tuna Quesadillas

1 pkg. Azteca® Flour Tortillas
nonstick cooking spray
2 (6 oz.) cans chunk light tuna, drained
1 can (4 oz.) chopped green chiles, drained

2 cups shredded Cheddar and/or
Monterey Jack cheese
1/2 cup sliced green onions
salsa, if desired

Remove tortillas from refrigerator; set aside. Preheat oven to 375°F. Spray large baking sheet(s) with nonstick spray. In a large bowl combine tuna, chiles, cheese and green onion. Divide filling on top half of each tortilla within 1/4 inch of edges. Fold tortillas in half over filling. Carefully place folded tortillas on prepared baking sheet(s). Bake 6-8 minutes or until edges of tortillas are light golden brown and cheese is melted. To serve, cut in wedges. Top with salsa, if desired.