

Cheesy Tuna Quesadillas



Tuna, cheese, chiles and onions all wrapped in a soft flour tortilla and baked until warm.

Ingredients

1 package Azteca® Flour Tortillas

2 (6 ounces) cans chunk light tuna, drained

1/2 cup sliced green onions

Nonstick cooking spray

1 can (4 ounces) chopped green chiles, drained

2 cups shredded cheddar and/or Monterey Jack cheese

Salsa, if desired

Directions

Remove tortillas from refrigerator; set aside. Preheat oven to 375° F. Spray a large baking sheet(s) with nonstick spray. In large bowl combine tuna, chiles, cheese & 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 & cheese is melted. To serve, cut in wedges. Top with salsa, if desired.