

S'mores Dessert Quesadilla



Ingredients

1 Azteca Soft & Tender Original Thin flour tortilla 1/4 cup chocolate chips
1/4 cup marshmallow whip Cinnamon honey butter

Directions

Cinnamon Honey Butter recipe:

Mix 1/2 a stick of softened, salted butter with 1 tsp of cinnamon and 2 tbsps of honey

Instructions:

Working with 1 tortilla at a time, spread a light coating of cinnamon honey butter on the bottom of your tortilla, and lay it flat on a plate. Then spread 1/4 cup of marshmallow fluff evenly on the tortilla, and sprinkle with 1/4 cup of chocolate chips. Prepare the second tortilla by spreading a light coating of

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cinnamon honey butter, and placing it cinnamon honey butter side up on your s'more quesadilla.

Heat a non-stick skillet on your stove-top, add a pat of butter, and fry your quesadilla till golden brown, about 6-7 minutes per side.

Allow to cool for 5 minutes before slicing & enjoy