

Jack O' Lantern Quesadillas



Ingredients

1 package Azteca Flour Tortillas (refrigerated section)

Olive oil

Nonstick cooking spray

1½ cups cheddar jack cheese

Directions

Preheat oven to 425°.

Spray baking sheet with nonstick cooking spray.

Brush half of the tortillas with olive oil and place on the baking sheet.

Using a paring knife, cut Jack O'Lantern shapes in the other half of the tortillas.

Top with shredded cheddar and Jack O'Lantern-shaped tortillas.

Bake for 15 minutes, until cheese is melted and tortillas are golden brown.