


# Grilled Veggie Quesadillas

*Serves 6*

## **Ingredients:**

- 4 ears corn, kernels removed or 1 pkg. (10 oz) frozen corn kernels, thawed
- 1 medium yellow onion, coarsely chopped
- 1 bunch scallions, white & light green parts; half thinly sliced; half cut into 1' lengths
- 1 Tbsp. fresh lime juice
- 1 Tbsp. olive oil
- Kosher salt & fresh ground pepper
- 4 large flour tortillas 
- 1 ½ cups shredded Monterey Jack cheese\*
- 1 zucchini squash, halved lengthwise & thinly sliced crosswise
- 1 red bell pepper, cut into 1' dice

## **Directions:**

1. **Prepare corn relish:** Combine corn kernels, sliced scallions, lime juice and olive oil in a bowl. Season with salt and pepper; toss to combine.
2. **Prepare the quesadillas:** Heat outdoor grill to low or grill pan over low heat. Place tortillas on a work surface. Sprinkle half the cheese on lower half of each tortillas over the filling to enclose. Grill quesadillas until browned in spots and cheese melts; about 3-4 minutes per side. Cut into wedges and serve with corn relish.

**\*Cook's Notes\*:** Trader Joe's carries cheeses at a good price.



**TREASURE BOX ITEMS=**



**Recipe submitted by:  
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