



Halloween Quesadillas

Prep: 10 minutes

Bake: 10 minutes • Serves: 4

PICS nonstick cooking spray

- 8 (8-inch) 96% fat free soft taco flour tortillas
- 2 cups PICS finely shredded sharp Cheddar cheese
- Guacamole, PICS mild taco sauce, black and pimento stuffed green olive slices, and PICS sour cream for garnish (optional)

1. Preheat oven to 375°; line rimmed baking pan with aluminum foil and spray with cooking spray.

2. For Large Quesadillas: Use Halloween-themed cookie cutters to cut shapes in 4 tortillas; place remaining 4 tortillas in a single layer on prepared pan. Evenly divide cheese over tortillas; top with 4 tortillas with shapes cut out.

Or, for Mini Quesadillas: Use Halloween-themed cookie cutters to cut out shapes from tortillas, 2 of the same shape for each quesadilla; place 1 of each tortilla shape in a single layer on prepared pan. Evenly divide cheese over tortilla shapes; top each with same tortilla shape.

3. Spray tops of tortillas with cooking spray; bake 10 minutes or until cheese melts and tortillas are slightly crisp. Use garnishes to decorate quesadillas, if desired.

Approximate nutritional values per serving:

*495 Calories, 23g Fat (10g Saturated), 50mg Cholesterol,
1000mg Sodium, 56g Carbohydrates, 0g Fiber, 22g Protein*