



# Kitchen Creations

## Corn and Zucchini Quesadillas

### Ingredients

- 1 can sweet corn
- 1 zucchini, quartered and thinly sliced
- Limes
- 2 TBSP olive oil
- Flour Tortillas
- 2 cups grated mozzarella cheese
- Butter
- Salt and pepper

### Directions

1. Mix corn kernels, zucchini, lime juice, and olive oil in a bowl. Season with salt and pepper.
2. Brush one side of all tortillas with a small amount of butter. Lay tortilla, buttered side down, in a preheated skillet.
3. Place a quarter of the filling on each tortilla and sprinkle with a quarter of the cheese
4. Place the remaining tortillas on top, buttered side up; press down gently with a spatula to seal
5. Sauté until cheese has melted, turning once
6. Remove and serve

### Tips for the Kids

- Have the kids try cutting the zucchini into bite sized pieces using a butter knife or pumpkin carving knife.
- Have them assemble their own quesadilla with the corn and zucchini

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