

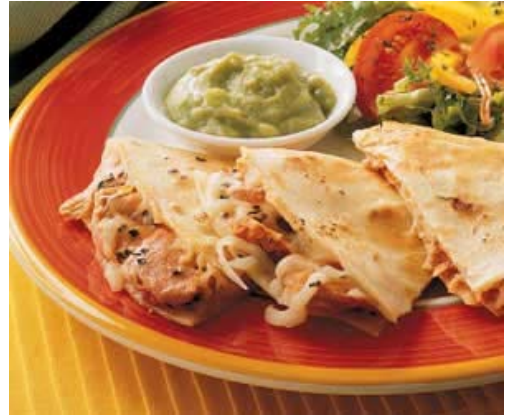
Salmon Quesadillas

Recipe adapted from *TasteofHome.com*

Provided by the Auburn Interfaith Food Closet

SERVES: 4

PREP TIME/TOTAL TIME: 15 minutes



INGREDIENTS

- 2 garlic cloves, peeled and minced
- 1 teaspoon vegetable oil
- 1 can (7.5-oz.) red salmon, drained, bones and skin removed
- 1 teaspoon dried basil
- 1/4 teaspoon pepper
- Cooking spray
- 4 flour tortillas (8-inch), warmed
- 2 cups (16-oz.) shredded cheese
- Guacamole, sour cream, or salsa, for serving

DIRECTIONS

1. In a skillet, sauté garlic in oil until fragrant. Stir in the salmon, basil, and pepper. Heat through, and reserve.
2. Spray the skillet with cooking spray. Place one tortilla in the skillet. Sprinkle one half of each tortilla with 1/4 cup cheese, and 1/4 of the salmon mixture. Top each with 1/4 cup cheese. Fold other half over filling.
3. Cook over medium heat 1-2 minutes on each side, or until golden brown. Flip tortilla if necessary, to make sure all the cheese is melted. Repeat with each tortilla. Cut each tortilla in wedges; serve with guacamole sour cream, or salsa, as preferred.



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