

Pepperoni pizza quesadillas

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Pepperoni Pizza Quesadillas

Serves 4

- 8 flour tortillas (I used Trader Joe's handmade tortillas)
 - 8 ounces of shredded mozzarella cheese
 - 1/3 lb pepperoni
 - 1 16-ounce jar of pizza sauce
 - Optional: 1 6-ounce can of sliced black olives, 1 cup of sliced cremini mushrooms
1. Heat a medium skillet over medium heat and fry the pepperoni until crisp. Transfer on a paper towel to drain.
 2. Brush each tortilla with a thin layer of pizza sauce (so thin that if you turned it over, none would drip).
 3. Sprinkle cheese on top of the sauce on the bottom tortilla. Top with pepperoni and other toppings, if desired. Sprinkle with another layer of cheese and place the other tortilla on top (sauce side in).
 4. Pre-heat a medium cast-iron skillet over medium heat.
 5. Lay quesadilla in the pan and cook for 3-5 minutes on each side, until cheese is melted and tortillas are crispy.
 6. Slice into quarters and serve with a little bowl of pizza dipping sauce.

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