

Spinach, Mushroom, and Artichoke Quesadillas



- 1 clove garlic, minced
- 1 (10 oz) package of frozen chopped spinach, thawed and squeezed and drained
- 1 small jar of marinated artichoke hearts, drained and chopped
- 1 (4oz) can chopped green chiles
- 1 Tbsp Southwest seasoning
- 1 (8oz) block of Monterey jack cheese, shredded
- 1 package flour tortillas
- Olive oil

Saute garlic, spinach, artichokes, chiles, and SW seasoning over medium high heat for 10 minutes. Remove from heat. Place some olive oil in a skillet and heat over medium high heat. Place one tortilla in skillet. Sprinkle some cheese on tortilla, add a ¼ cup of veggie mixture, and place a bit more cheese on top. Top with the other tortilla. Cook until one side is golden. Flip to the other side and cook until the other side is golden. Repeat process for as many quesadillas as you want.

If you ever have extra vegetable mixture it would be great mixed with eggs or tossed with pasta the next day.