BLUEBERRY QUESADILLAS

Why limit quesadillas to dinnertime? Enjoy them for breakfast packed with blueberries and cheese.

by Jill Yarbrough, Dining Services Test Kitchen Manager

Featured Food: Blueberries

Yield: Serves 4

**Ingredients**

- 1 c. ricotta cheese
- ½ c. dried blueberries
- ⅓ c. brown sugar
- 1 t. lemon extract
- 4 soft taco-size flour tortillas
- ½ c. shredded mozzarella cheese
- Plain yogurt and fresh blueberries for topping
- Oil or cooking spray

**Preparation**

In a bowl, blend ricotta cheese, dried blueberries, brown sugar and lemon extract together. On each tortilla spread 1/3 cup of mixture on one half. Then top with 1/8 cup of mozzarella cheese. Fold the other half onto the first half.

Heat oil in a large sauté pan or use cooking spray. Put tortillas in and cook on each side until the inside is melted and the outsides are golden brown. Remove from pan and let cool for five minutes. Cut into halves. Top each piece with a spoonful of yogurt and fresh blueberries.