

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