



Black Bean Quesadillas

5 quesadillas

2 cans (15 ounces each) black beans, rinsed and drained
2 cups salsa, divided
10 flour tortillas (8 inches)
2 cups (8 ounces) shredded Colby-Monterey Jack cheese
sour cream

1. Mash the beans in a bowl. Add 1 cup salsa.
2. Place 5 tortillas on ungreased baking sheets; spread with bean mixture.
3. Sprinkle with cheese; top with the remaining tortillas.
4. Bake at 350°F for 15-18 minutes or until crisp and heated through.
5. Cut into wedges. Serve with sour cream and remaining salsa.

