From Gluten-Free Nosh at <u>www.glutenfreenosh.com</u>

Please refer to web site for full story and information about the recipe. http://wp.me/pGgB6-lJ

## Fiesta Corn and Black Bean Quesadillas, Gluten-Free

(gluten-free, kid-friendly) By Gluten-Free Nosh

## **Ingredients:**

- 1/2 cup corn kernels (defrost, if frozen)
- 1/2 cup canned black beans, rinsed and drained
- 2 tablespoons chopped cilantro
- 6 Rudi's gluten-free tortillas
- 2 cups shredded cheese
- Salsa

## Method:

- 1. Preheat oven to 350 degrees.
- 2. Toss together corn, black beans and cilantro in a large bowl.
- 3. Stack tortillas on a plate, and heat in the microwave for 30 seconds.
- 4. Place three tortillas on a large cookie sheet. Sprinkle 1/3 cup cheese on each tortilla. Spoon 1/3 cup black bean and corn filling on top of the cheese, distributing evenly on each tortilla. Sprinkle an additional 1/3 cup cheese on top of filling for each tortilla. Top with another tortilla.
- 5. Bake for 7 minutes, or until tortillas are slightly crispy and cheese is melted. Cut each quesadilla into six wedges and serve with salsa.

Yield: 3 to 4 servings