

BLACK BEAN QUESADILLAS

From

DAVID NUNO & MAMMA NUNO

Ingredients:

3/4 cup GOYA® Pico de Gallo / Salsa

1 can (15.5 oz.) GOYA® Low Sodium Black Beans, drained and rinsed

1/2 cup shredded reduced fat Colby and Monterey jack cheese

2 tbsp. finely chopped fresh cilantro

4 8" GOYA® Flour Tortillas Burritos

1/2 tsp. GOYA® Extra Virgin Olive Oil

Directions:

- Using small-hole strainer, drain liquid from Pico de Gallo; discard liquid.

Transfer remaining tomato mixture to medium bowl. Mix in black beans, cheese and cilantro until combined.

- Divide black bean mixture evenly over half of each tortilla (about ½ cup each).

Fold tortillas in half.

- Heat large griddle or skillet over medium-high heat. Brush with oil. Place filled tortillas on griddle. Cook, carefully flipping once, until tortillas are golden brown and crisp and cheese filling melts, about 5 minutes.

- Cut quesadillas into wedges. Serve with your favorite GOYA® Salsita variety, if desired.