

Cheesy Herbed Mushroom Quesadillas

Serves: 1

Prep time: 5 Minutes

Cooking time: 10 Minutes

Ingredients:

- 1 tablespoon butter
- 150g medium white mushrooms, sliced
- 2 tablespoons chopped parsley
- 2 tablespoons chopped basil
- 1 small handful baby spinach, roughly chopped
- pinch salt and pepper
- ½ cup pizza cheese
- 1 large tortilla



*This Cheesy Mushroom Quesadilla is so filling and deliciously tasty, On the table in just 15 minutes. **Enjoy!***

Method:

- Heat a medium size frying-pan over medium heat
- Add the butter to the pan, stir until melted, add the mushrooms, stir and cook 2-3 minutes or until mushrooms have softened, stir in the parsley, basil and baby spinach, cook until spinach wilts
- Lay the tortilla out and cover half with the mushroom and spinach mix
- Cover the mixture with cheese and fold the tortilla in half making a lid, (forming a half moon shape)
- Preheat a sandwich press or frying pan, spray with a little oil
- Place the tortilla into the press or pan and toast till it turns golden in colour and cheese has melted. (if using a pan you may need to place a weight on top, press down to cook evenly)
- Remove from heat, cut into 3 triangles
- **Serve and Enjoy!**

