



Pear Quesadillas

Servings: 48

Ingredients

- 48 of whole grain flour tortillas, 8-inch
- 1 lb 8oz of reduced fat cheddar cheese, grated
- 1 lb 8oz of low moisture part skim mozzarella, grated
- 1 lb 8oz of red or green bell peppers, finely diced
- 8 lbs of pears, canned and drained, diced
- 1 ½ cups of onion, minced

Directions

1. Preheat the oven to 400° F. Line sheet pans with parchment paper, or spray sheet pans with pan-release spray. For 48 servings use 4 full-size sheet pans, for 96 servings use 8 full-size sheet pans.
2. Place tortillas in a single layer in a grid pattern on a prep surface and spray one side lightly with pan-release spray. Place tortillas sprayed-side-down onto the prepared sheet pans.
3. In a large bowl combine the cheddar cheese, mozzarella cheese, pears, diced bell pepper and minced onions. Mix until evenly blended. Using a No. 6 scoop, place 2/3 cup of the pear and cheese mixture on one half of each tortilla, and spread to evenly distribute over the tortilla half. Fold the other half of each tortilla up and over the filling. Rearrange quesadillas on the sheet pans, if needed, so they are at least 3 inches apart.
4. Bake, uncovered, in the preheated 400° F oven for about 15 minutes, or until the cheese has melted and the tortilla toasts to a light brown. CCP: Heat to 165°F or higher for at least 15 seconds.
5. Remove from the oven and let rest for 10 minutes before transferring quesadillas from the sheet pans. CCP: Hold for hot service at 135°F or higher. Serve 1 quesadilla per portion.

Recipe courtesy of Oregon Harvest for Schools