

# Lamb's Quarters Quesadillas



Best creamy quesadillas ever. Lamb's quarters are very much like spinach, but a bit tangier. Serve with guacamole, salsa and sour cream for the full effect!

*Yields 6 quesadillas*

Prep time: 10 minutes

Cook time: 10 minutes

## Ingredients

- 2 tablespoons olive oil
- 2 cloves garlic, minced
- ½ small red onion, diced
- ½ small yellow onion, diced
- ½ cup diced tomatoes
- 4 cups freshly harvested lamb's quarters leaves
- ¾ cup grated cheddar
- ¼ cup grated Parmesan cheese
- 2 heaping tablespoons soft cream cheese
- 6 small tortillas



## Directions

In a large skillet, heat oil over medium heat. Add garlic and onions, and sauté until onions are translucent, about 3 or 4 minutes.

Toss in the tomatoes and lamb's quarters leaves and cook until leaves are wilted.

In a small bowl, combine the cheeses. Add vegetable mixture and stir until all ingredients are well blended.

Scoop out enough of the mixture to lightly cover half a tortilla. Fold over. Repeat until all tortillas are filled. Use the skillet or a panini maker to brown the tortillas on both sides, until the cheese is fully melted.

Serve hot.