

Cornell University Cooperative Extension New York City

Broccoli and Black Bean Quesadilla

Ingredients:

- 1 cup cooked black beans
- 1/4 cup salsa
- 4 ounces cheddar cheese (1 cup grated)
- 1 cup cooked broccoli
- 1 tablespoon vegetable oil
- 4 flour tortillas, 8 inches each

Directions:

- 1. In a large mixing bowl, mash beans.
- 2. Drain salsa and add to beans.
- 3. Grate cheese and add to beans.
- 4. Chop broccoli and add to beans.
- 5. Heat oil in frying pan on medium.
- 6. Lay tortilla flat on plate. Using ¹/₄ of bean mixture, fill half of tortilla, folding other half over mixture.
- 7. Place folded tortilla in pan and cook 3 to 4 minutes, or until lightly browned. Flip and cook second side.
- 8. Remove from pan and cut in half.
- 9. Repeat with remaining tortillas.

Nutrition Facts

servings per container	
Serving size 1/2 tortilla	i (89g)
Amount per serving Calories	80
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 470mg	20%
Total Carbohydrate 20g	7%
Dietary Fiber 3g	11%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 116mg	8%
Iron 1mg	6%
Potassium 165mg	4%
*The % Daily Value tells you how much a nutrie serving of food contributes to a daily diet. 2,000 day is used for general nutrition advice.	

Yields about 8 servings

Source: Cornell University Cooperative Extension



Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.

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