

WILD VINES®

FRUTÉZIA®

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Tomato and Onion Quesadilla

Pairs well with Wild Vines® Blackberry Merlot

Serves 2

- 4 Soft flour tortillas
- 1C Aged cheddar cheese, grated
- 1/2 C Tomatoes, chopped
- 1/2 C Red onions, chopped
- 1/2 Avocado, sliced
- 1T Vegetable oil

Heat the vegetable oil in a large skillet over medium heat. Place half the cheese, tomatoes and onions on a soft tortilla. Put the tortilla in the pan and cook until lightly browned on the bottom, then place another tortilla over the first when the cheese begins to melt. Press lightly with a spatula. Flip the quesadilla onto the other side and cook for several minutes, until the cheese has melted and the tortilla has browned. Remove from heat and repeat the process with the remaining ingredients. Serve both quesadillas immediately, with sliced avocado on the side.