

Cheese Quesadillas with easy blender salsa

Difficulty level- easy Price- cheap

2 packages whole wheat flour tortillas
Shredded cheddar and/or Colby cheese
Olive oil or cooking spray

Heat a griddle or skillet to very hot. Brush 2 tortillas with olive oil. Place one tortilla, oiled side down into the hot skillet. Sprinkle cheese over the tortilla, then top with the second, oiled side up. Heat until the cheese begins to melt and 'glues' the tortillas together. Turn so the second side can get browned. Cut into quarters and serve with Salsa.

2 15 oz cans chopped tomatoes
Cilantro
2 green onions, sliced into 4 or 5 pieces
2 limes, zested and juiced
Salt, pepper, sugar and cumin for seasoning

Place the tomatoes, a handful of cilantro, the onions, lime zest and juice into a blender. Chop or puree to reach the consistency you like. Taste and adjust with seasonings, adding about 1 tsp cumin and a generous pinch of sugar.