

The cheese-only versions are one of my comfort foods. I came up with the idea several years ago when I was too lazy to cook one in the skillet. I would get so frustrated from all the cheese that used to fall out when I'd try to flip over the quesadilla in the pan. What a waste of perfectly good cheese! <LOL>

These can be used as appetizers or you can keep it all to yourself for a meal (like I do <grin>). These are easy enough that each member of the family can create their own filling combination for a meal. (And they are great any time of the year.)

Marie Rice

[www.PartOfTheWhole.com](http://www.PartOfTheWhole.com)

## Microwave Quesadillas

Place one tortilla on a microwave-safe plate. I don't recommend paper plates for this since cheese is \*so\* difficult to pull off a paper plate once it has melted. Plate should be big enough for the tortilla plus at least a small border amount. Experiment with flour, corn, wheat, spelt (now one of my favorites), and flavored tortillas until you find your favorite taste. Or just use a different tortilla flavor for each day of the week. <LOL>

Spread desired amount of shredded cheese evenly over the tortilla. You can spread it basically up to the edges of the tortilla. If making a cheese-only quesadilla, don't try to use much more than 1 cup of cheese on a taco-sized tortilla, or it gets too thick and won't melt properly.

Add any other fillings items - chicken or turkey strips, shredded meat (of any kind), ground meat (of any kind), meat substitute, [finely] chopped veggies, [thinly] sliced fruit, etc. Whatever you add in to the filling needs to be thinly sliced or finely chopped or very small pieces. Otherwise, you'll find your cheese melting all over the plate and your other filling won't even be warm. Also, drain \*very well\* before adding any items that are stored in a liquid - else you're likely to find the bottom of your quesadilla will be soggy.

Add another tortilla on top. Microwave on 60% for a minimum of 1-1/2 minutes. The more cheese or other filling you have in the quesadilla, the longer it will take. Also, certain items (like meat products) will take longer to heat up than just having cheese or tomatoes in the quesadilla. Once you've done a couple, you'll be able to estimate how much time it takes in your microwave.

Allow to cool for a few seconds and then cut into desired number of slices (similar to a pizza) using a sharp knife. Plate is still typically quite warm, so use care in handling it. (I normally just plop my plate onto a pot holder before I slice the quesadilla and then hold the pot holder under the plate while I eat.)

1/2 quesadilla option: For those who can't eat an entire quesadilla in a sitting and don't have anyone to share it with - follow directions above except fold a single tortilla in half and fill it. (Also works well if you want to try two different fillings in one setting.) Be sure to cut down the time used to microwave a single filled tortilla - start with 45 seconds and work your way up until you find how long your version takes.

A few combinations to get your creative juices flowing:

Any combination of your favorite cheeses - just the cheese (have I mentioned lately that I \*love\* cheese? <grin>)

Mozzarella and kiwi fruit (yum!)

Mozzarella and strawberries (the strawberries might make the bottom of your quesadilla a bit soggy if you're using prepared strawberries that were sitting in a liquid)

Mozzarella and paper-thin granny smith apple slices

Cheddar and paper-thin red apple slices

Cheddar and chopped tomatoes

Cheddar, chicken strips, chopped tomatoes, and slivered almonds

Cheddar, shredded beef, sliced jalapeños, chopped onion, and sliced olives

Think of all the combinations possible with all those veggies, fruits, and meats out there! <LOL> So - what do \*you\* have in your refrigerator?