

Arugula, Cheese, and Tomato Quesadilla (from *Greens Glorious Greens*, Johnna Albi & Catherine Walther)

Serve as a quick lunchtime treat or as a party appetizer. This is adapted from a basic quesadilla recipe made by Katie Le Lievre, a Boston caterer.

Makes 36 wedges

2 cups washed and roughly chopped arugula leaves, tough stems trimmed

2 cups shredded cheese (cheddar, fontina, or a combination)

1 cup chopped tomatoes

½ cup chopped scallions

1 can mild green chilies, chopped

1 tsp chili powder

1 tsp cumin

12 fresh flour tortillas

canola oil

In a large bowl, combine arugula, cheese, tomatoes, scallions, chilies, chili powder, and cumin. Place ½ cup of the filling between 2 tortillas.

In a large frying pan, heat 1 tsp canola oil over high heat. Cook quesadillas until the cheese is melted and both sides are crisp. Repeat procedure, keeping cooked quesadillas in a warm oven, until all quesadillas are cooked. Slice each into 6 wedges and serve immediately.

Note: Instead of frying, you can bake quesadillas in a preheated 375 oven until crisp, which allows you to cook several at a time.