

Tapena

GRAB A FORK



Mushroom and Onion Quesadillas

Makes 6

Pair with: Tapena Tempranillo

Ingredients

- 12 flour tortillas (taco size)
- 16 oz cremini mushrooms, cleaned, 1/4" slice
- 3 tbsp butter
- 1/4 cup sherry or light red wine
- 1/3 cup parsley, chopped
- 2 tbsp olive oil
- 1 large onion, coarsely chopped
- 8 oz Monterey Jack cheese, coarsely grated
- 6 oz Colby cheese, shredded
- 1-jar prepared salsa

Directions

Heat a large skillet over med-high heat. Melt butter then add mushrooms. Sauté until the mushrooms release their juices.

Add sherry and cook mushrooms until golden and liquid has evaporated. Toss the mushrooms with parsley and set aside in a bowl.

Using same skillet heat 1 tbsp oil then add onions. Cook onions for 4 – 8 minutes until they become translucent. Set the onions aside.

In a clean skillet heat 1 tbsp olive oil over medium heat. Lay tortilla in skillet. Arrange cheeses, mushrooms and onions on top of tortilla. Place another tortilla on top. Cook until golden brown on both sides. Repeat until all the fillings and tortillas are used, add oil as needed.

Cut tortillas into wedges. Serve hot with a prepared salsa.