

Cherry quesadilla with cinnamon yogurt and Nutella®



Ingredients



DIFF



PORT



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MIN

- ✔ 2 tbsp. (30 mL) vanilla yogurt
- ✔ ¼ tsp (1 mL) ground cinnamon
- ✔ 1 large whole wheat tortilla
- ✔ 1 tbsp. (15 mL) Nutella®
- ✔ 5 cherries, pitted and halved
- ✔ 1 tsp (5 mL) butter or vegetable oil

STEP 1

In a small bowl, mix together yogurt and cinnamon; set aside.

STEP 2

Spread half of tortilla with Nutella® and arrange cherries on top; close to create a half-moon.

STEP 3

Heat a large non-stick skillet or Panini press over medium heat, add butter or oil to coat bottom.

STEP 4

To cook in skillet, place quesadilla in pan, cooking 2 to 4 minutes per side, flipping carefully. To cook in Panini press, place quesadilla on surface and close, cooking for 2 to 3 minutes (no need to flip).

STEP 5

Remove from pan or Panini press and slice in half.

STEP 6

Spoon yogurt mixture on top of prepared quesadilla, or serve on the side for dipping. Serve with orange juice or milk.