

## Hannah's Spinach Quesadillas

**Serves 6**

Spinach and onions, spiced with a hint of serrano peppers, make a tasty filling for quesadillas.

### Ingredients

1 package Margarita's corn tortillas  
1 tablespoon vegetable oil  
½ medium onion, sliced  
2 cloves of garlic, finely chopped  
8 ounces fresh baby spinach, rinsed and dried  
8 ounces shredded Monterrey Jack sheese  
1 small serrano pepper, finely chopped  
salt to taste

### Method

Heat vegetable oil over medium-high heat. Saute` onions, serrano pepper, and garlic. Add spinach and cook for 5 minutes. Season with salt.

Lightly brush corn tortillas with oil. Warm tortillas on a heated cast iron skillet. Set aside. On one half of the tortilla, top with cheese, spinach mixture, and cheese. Fold tortilla in half and press firmly, and place on skillet. Flip, and continue to cook until cheese melts. Cut into wedges, and if desired, serve with your choice of toppings: salsa, sour cream guacamole, etc.

(You can also try these using Margarita's flour tortillas: wheat, white, or spelt.)