Artichoke Quesadilla

So easy, so delicious. We're taking the cozy flavors of a warm artichoke dip and cooking it up inside a tortilla with carrot and parsnip chips. On the table without any fuss, it's just what you're craving.

Getting Organized

EQUIPMENT
Baking Sheet

FROM YOUR PANTRY
Olive Oil
Salt & Pepper

5 MEEZ CONTAINERS
Carrots & Parsnips
Tortillas
Artichoke Pesto
Cheese Mix
Olive Tapenade

Good to Know

We like hands-free oven cooking, but this quesadilla cooks just as well in a skillet on the stove.

Health snapshot per serving – 570 Calories, 28g Protein, 57g Carbs, 25g Fat, 17 Freestyle Points.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Flour Tortilla, Artichoke, Carrots, Parsnips, Roasted Red Peppers, Olives, Capers, Feta, Mozzarella, Parmesan, Olive Oil, Parsley, Lemon, Garlic.

meez meals

1. **Getting Organized**
   Preheat your oven to 400.

2. **Roast the Veggies**
   Toss the **Carrots & Parsnips** with 1 Tbsp of olive oil and season with salt and pepper. Spread in a single layer on a baking sheet and roast for 10 to 12 minutes and then remove to a plate.

3. **Build the Quesadilla**
   Brush a baking sheet with olive oil. Take one **Tortilla** and wipe it through the oil to coat one side. Repeat with the second tortilla, leaving it on the baking sheet oiled side down.

   Spread half the **Artichoke Pesto** on the tortilla and then top with half of the **Cheese Mix** and half the carrots and parsnips. Fold the tortilla over in half and press down to keep it closed. Repeat for the second tortilla.

4. **Put It All Together**
   Bake the quesadilla 6 to 8 minutes, until the top and edges are golden brown. Flip the quesadilla and cook an additional 3 to 4 minutes. Cut into wedges and top with **Tapenade.** Serve and enjoy!