



Strawberry Banana Quesadillas

Serving size: 1 quesadilla

Ingredients: Supplies needed:

4 strawberries Basting brush 1 banana Canola oil

1/4 cup natural peanut butter Measuring cups and spoons

2 small whole wheat tortillas

Sharp knife

Coakie sheet

3 Tablespoons chocolate chips, semi-sweet or Cookie sheet

dark

1 tsp sugar Spatula

1 tsp ground cinnamon Cooking spray

(Note: mix the sugar & cinnamon together) Plate

Steps:

- 1. Preheat oven to 350 degrees.
- 2. Spray the cookie sheet with non-stick spray.
- 3. Spread oil with basting brush on one side of tortilla. Place one tortilla on the cookie sheet with oil side down
- 4. Spread peanut butter on the tortilla. Place banana slices on the peanut butter.
- 5. Add strawberries on top of the bananas.
- 6. Sprinkle chocolate chips over the fruit.
- 7. Close the quesadilla with another tortilla. Brush oil on top of the tortilla. Sprinkle with the cinnamon-sugar mixture
- 8. Place in the oven and bake for 7 minutes
- 9. Take it out of the oven and flip the quesadilla. Sprinkle the top with cinnamon sugar mixture.
- 10. Place in oven and bake for additional 8 minutes.
- 11. Remove from the oven and let cool.
- 12. Cut into sections and place on the plate.

This recipe is adapted from: www.acedarspoon.com