

Cheesy Avocado Quesadillas

Celebrate Cino De Mayo with these easy, no-fuss quesadillas that are perfectly crisp and amazingly cheesy.

What you need:

- 1 tbsp olive oil
- 1lb ground beef
- 1tbsp taco seasoning
- 1 can chopped green chilis, drained
- 8 flour tortillas
- 1 can refried beans, heated
- 2 avocados, peeled, halved & sliced
- 2 cups shredded mozzarella cheese
- Fresh cilantro



What to do:

1. Preheat oven to 400 degrees F. Line baking sheet with parchment paper.
2. Heat oil in skillet over medium heat. Add beef and cook until browned, about 3-5 minutes, making sure to crumble the beef as it cooks.
3. Drain meat and stir in taco seasoning and green chilis, set aside.
4. Top tortilla with refried beans, ground beef, avocado and mozzarella, and then top with another tortilla. Repeat with remaining tortillas to make 4 quesadillas.
5. Place quesadillas onto prepared baking sheet. Place into oven and bake until the cheese has melted, about 8-10 mins.
6. Garnish with cilantro and serve.

weewatch.com

