



Grilled Mediterranean Quesadillas

4 servings

Prep Time: 15 minutes Cook Time: 20 minutes

2 medium zucchini, sliced lengthwise

1 large red bell pepper, quartered

5 Tbsp. Hellmann's® or Best Foods® Mayonnaise Dressing with Olive Oil, divided

4 soft taco size flour tortillas

1/2 cup shredded part-skim mozzarella cheese

8 kalamata olives, sliced

Brush zucchini and red pepper with 1 tablespoon Hellmann's® or Best Foods® Mayonnaise Dressing with Olive Oil and grill until tender. Remove to cutting board and cut into bite-size pieces; set aside.

Brush one side of tortillas with 2 tablespoons of the remaining Dressing. Arrange grilled vegetables evenly over half of each tortilla. Sprinkle vegetables evenly with cheese and olives. Fold tortillas in half over filling .

Brush outside of tortillas evenly with remaining 2 tablespoons Dressing. Grill turning once, until golden and cheese is melted, about 2 minutes. Cut each quesadilla into 2 wedges.

TIP: These can also be made indoors on a grill pan.

Nutritional Information 1 serving :

Calories 260 , Calories from Fat 140 , Total Fat 15 g, Saturated Fat 3.5 g, Trans Fat 0 g, Cholesterol 15 mg, Sodium 590 mg, Total Carbs 23 g, Dietary Fiber 2 g, Sugars 5 g, Protein 8 g, Vitamin A 30 % , Vitamin C 120 % , Calcium 15 % , Iron 8 %