CHANGE ONE MEAL!





CHEESE, SPINACH, and WHITE BEAN QUESADILLAS

8 large eggs

1 T. milk

1/2 t. salt

1/2 t. garlic powder

1/2 t. black pepper

1 T. extra virgin olive oil, plus additional for cooking the quesadillas

5 cups fresh spinach, roughly chopped

1 (10-ounce) can white beans, rinsed and drained

1 1/2 cups freshly grated cheese: cheddar, Swiss, or mozzarella

8 medium whole wheat tortillas

- 1. In a large bowl, whisk together eggs milk, salt, garlic powder, and pepper. Set aside.
- Add 1 tablespoon of the olive oil to a large nonstick skillet over medium and heat until it shimmers. Add the spinach and cook stirring often, until it begins to wilt, about 1 minute. Add the beans, then carefully pour in the eggs and cook, stirring
 - minute. Add the beans, then carefully pour in the eggs and cook, stirring occasionally, just until set, about 3 minutes. Taste and season with additional salt or pepper as desired. Remove from the heat.
- 3. To make the quesadillas: Sprinkle a tortilla with 1/8 of the shredded cheese, leaving a small border all the way around the edge. Spoon 1/8 of the egg mixture on top, then fold in half. Repeat with remaining tortillas.
- 4. To cook, carefully wipe out the skillet, lightly coat with olive oil, then heat over medium. Cook the assembled quesadillas on both sides until golden and the cheese is melted, about 5-6 minutes total. Cut into triangles and serve warm. *These are great for breakfast, lunch, or dinner!*

CHANGE ONE MEAL is a new miniinitiative challenge from Chanute
Recreation Commission to encourage
Chanute residents to change one meal
meal a month — whatever works best for

Two healthy recipes will be featured each
website, or pick up hard copies at the Rec
enter check-in desk. Take the challenge,

Chanute Recreation Commission, 400 S. Highland, Suite 2, Chanute, KS 66720; 620-431-4199. https://www.facebook.com/ChanuteRecreationCommission or check out our webpage at http://www.chanuterecreation.com/#! Recipe submitted by Kathy Braman.