

Black Bean and Corn Quesadilla



FOODSERVICE

SERVING SIZE: 20

Ingredients

- 2 cups **Furmano's Seasoned Black Beans**, Drained
- 1 cup **Furmano's Whole Kernel Golden Sweet Corn**, Drained
- 1/4 cup Onion, Minced
- 1/4 cup Cilantro, Chopped
- 2 tablespoons Fresh Lime Juice and Zest of Lime
- 1/2 cup Cherry Tomatoes, Diced
- As Needed Salt To Taste
- As Needed Pepper to Taste
- 3 cups Shredded Cheddar Cheese
- 1 2/3 dozen Tortillas

In This Recipe



Pouch Seasoned Black Beans



Whole Kernel Golden Sweet Corn



Seasoned Black Beans

Preparation

1. Add all ingredients except cheese and tortillas into a bowl, mix to incorporate.
2. Reserve and let sit for thirty minutes.
3. Heat tortilla in a saute pan with 1/6 of cheddar cheese
4. Add in 1/8 of Corn and Black Bean Salad and once cheese starts to crisp fold the tortilla.
5. Once the quesadilla starts to brown slightly, it is done.