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Quesadillas [Grades K-2]

Regents' Center for Early Developmental Education

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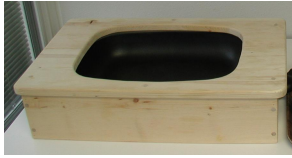
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Quesadillas

You will need:



Electric skillet,
preheated to 350°



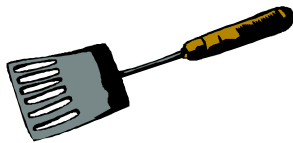
Shredded cheese



Tablespoon



Cooking oil



Spatula



Tortillas



Plate



Plastic pizza cutter
(play dough tools
work well)

Optional:



Bacon bits



Salsa

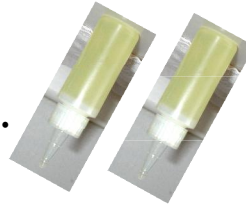
Quesadillas



In the skillet:



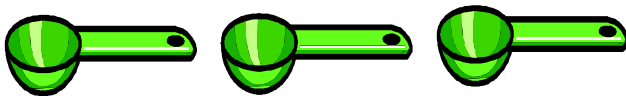
Squeeze the oil bottle 2 times.



Put in 1 tortilla.



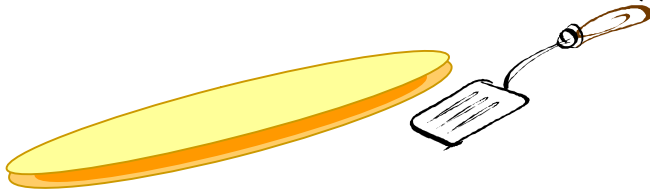
Put 3 tablespoons of cheese onto the tortilla.



When the cheese melts, put another tortilla on top.



When the bottom starts to brown, flip it over.



When both sides are brown, put the quesadilla on a plate.



Cut into four pieces.



Eat!