

Loaded and Layered Quesadilla

Makes one 8-inch round quesadilla and serves four



Steps:

1. Heat oil in a large skillet on medium-high heat. Add the chopped onion, chopped garlic cloves, salt, chili powders, cumin and cook while stirring until you smell the onions and spices, about 7 minutes.
2. Stir in tomato paste. Add the ground meat breaking it up with a spoon and cook until the meat loses its pink color and turns brown, about 10 minutes.
3. Add the crushed/blended tomatoes and continue cooking another 5 minutes. Add the roasted corn and cilantro and taste for seasoning. Remove from the heat.
4. Remove canned refried beans to a microwave safe bowl and cover. Microwave for 2 minutes, remove and stir and microwave for another 1-2 minutes or until the beans are heated through and spreadable.
5. **Preheat oven to 350°F.** Prepare an 8-inch springform pan by lining the bottom and sides with foil. Place one tortilla at the bottom. Spread one-third of the beans to cover the tortilla. Take one-fourth of the cheese and sprinkle on top. Add another tortilla. Take one-third of the meat mixture and spread it evenly over the tortilla. Add another tortilla and repeat the process with the beans/cheese until you have used all the tortillas. Brush the top tortilla with olive oil and and sprinkle the remaining one-fourth shredded cheese.
6. Bake for about 20-25 minutes or until the cheese is melted. Allow to cool for a few minutes before releasing it from the springform pan. Cut into slices and serve with guacamole, salsa, sour cream, etc.

Ingredients

- 2 tablespoons extra-virgin olive oil
- 1 medium onion, chopped
- 3 garlic cloves, chopped
- 1 teaspoon kosher salt
- ¼ teaspoon chipotle chili powder
- ¼ teaspoon ancho chili powder
- ½ teaspoon cumin
- 1 tablespoon tomato paste
- 1 pound lean ground beef or turkey
- 1 can fire-roasted tomatoes, crushed or blended (the kind with green chilis is great)
- 1 cup roasted corn
- ½ cup cilantro, finely chopped
- 1 can refried black or pinto beans
- 16 ounces shredded cheddar or Mexican cheese blend, divided
- 7 (8") flour tortillas
- 1 tablespoon olive oil
- Handful of chopped cilantro leaves or chopped chives for topping
- Avocados, salsa and sour cream would be great too!!