

Our State eats

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Cheesy Mushroom Pizza Quesadilla

Yield: 3 servings.

- 6 (8-inch) flour tortillas**
- ½ cup marinara sauce, plus more for serving**
- 6 ounces fresh mozzarella cheese, cut into pieces**
- 8 ounces mushrooms, sliced and cooked**
- 3 ounces Gruyère cheese, shredded**
- 8 fresh basil leaves, chopped**
- ½ teaspoon fennel seed**

Place a tortilla in a large nonstick pan over medium heat. Spoon a thin layer of sauce onto tortilla, spreading it evenly to the edges. Place 2 ounces mozzarella over sauce, followed



by a third of the mushrooms. Top mushrooms with a third each of the Gruyère, basil, and fennel seed.

On a cutting board, spread 2 ounces of sauce onto a second tortilla. Place tortilla, sauce side down, on top of pizza in the skillet and use a wide

spatula to carefully flip over pizza quesadilla. Cook for about 2 to 3 minutes, until cheese is melted and bottom tortilla is crispy.

Remove quesadilla from the pan and cut into 4 slices. Repeat process for a second and third quesadilla.

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