TOFU QUESADILLA

Ingredients:

- 1 pkg tofu, firm (12 oz.)
- 1 C cheese, Cheddar and Monterrey Jack, shredded and combined
- 4 8-inch flour tortillas,
- ½ C salsa

Directions:

- 1. Cut tofu into 12 slices.
- 2. Place 6 slices of tofu evenly onto 1 tortilla. Sprinkle with half the cheese and top with another tortilla. Repeat with the other two tortillas.
- 3. In a large non-stick skillet, cook the quesadilla over medium heat until the cheese melts and the tortilla turns a light brown, about 3 or 4 minutes. Carefully flip the quesadilla over to brown the other side.
- 4. Cut each quesadilla into quarters and serve with salsa. Makes 4 servings.