

# Betty's Stoplight Peppers and Cheese Quesadillas Recipe



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In this video, Betty demonstrates how to make her colorful and tasty Stoplight Peppers and Cheese Quesadillas Recipe. This is a flavorful blend of peppers and cheese in a crispy tortilla shell--and easy to make!

## Ingredients:

1/2 cup chopped green bell pepper  
1/2 cup chopped red bell pepper  
1/2 cup chopped yellow bell pepper  
1/2 cup chopped purple (or any) onion  
1 to 2 tablespoons extra virgin olive oil  
cumin to taste (about 1 teaspoon, if desired)  
1/2 of a 4 oz. can green chiles, undrained  
4 oz. cream cheese (1/2 of an 8 oz. block), softened to room temperature  
1 cup grated sharp Cheddar cheese  
7-inch refrigerated flour tortillas (as many as you need)  
butter for spreading the tortillas before frying

Over medium heat, saute 1/2 cup green peppers, 1/2 cup red peppers, 1/2 cup yellow peppers, and 1/2 cup onions in 1 to 2 tablespoons of olive oil. Add up to 1 teaspoon of cumin for extra flavor, if desired. (I did not add any cumin in the video.) Stir and cook the peppers and onions until they are just clear and no longer crunchy. Remove from heat and stir in 2 oz. of chopped green chiles. Set aside the pepper and onion mixture. Now, place the 4 oz. softened cream cheese in a medium to large mixing bowl, and mash it with a fork until it is smooth. Add 1 cup grated cheddar cheese, and blend the two cheeses together. Next, add your cooked peppers and onion mixture to your cheese mixture and stir until blended and smooth. Take one 7-inch flour tortilla and spread half of one side with your quesadilla filling. (This will be about 1/4 cup of the filling.) Fold the unspread part of the tortilla over the spread part, making it a half-moon shape. Spread top and bottom of the half-moon quesadilla with softened butter, and place as many of these as desired in a large skillet over medium heat and brown each one on both sides. Remove the quesadillas to a plate that is covered with a paper towel to drain excess butter. Now, move the individual quesadillas to serving plates while they are hot, and the cheese inside is still melted. Serve with salsa, sour cream, sliced jalapeno peppers, and a few tortilla chips--scrumptious and filling!!!