

# Salmon Quesadillas

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*A healthy and delicious twist on a Mexican classic! These quesadillas are easy to whip up but bursting with flavor. Serve them at your next party along with homemade guacamole and a beer for an unforgettable meal!*

## Ingredients:

2 garlic cloves, minced  
1 teaspoon of vegetable oil  
1 lb salmon fillets  
2 teaspoons of dried basil  
Half a teaspoon of pepper  
1 tablespoon of butter, softened  
4 flour tortillas (eight inches)  
8oz shredded mozzarella cheese  
Guacamole or salsa.

## Directions:

1. In a large skillet saute salmon fillets until cooked through, flipping once. Set aside. Once cool flake into small pieces.
2. In a medium saucepan saute garlic in oil until tender and aromatic. Stir in flaked salmon, basil, and pepper. Cook over medium heat for 1-2 minutes or until heated through.
3. Spread butter on one side of each tortilla. Place tortillas, butter side down, in large saucepan. Layer 1/2 cup cheese, 1/2 cup salmon mixture on each tortilla and fold in half.
4. Cook on low until cheese begins to melt and bottom of tortilla begins to brown. Flip over and repeat (about 90 seconds).
5. Cut into wedges and serve immediately alongside guacamole or salsa.