

Hawaiian Quesadillas



For each quesadilla:

- 2 10-inch flour tortillas
- 2 T butter
- 4 slices deli ham
- 1/4 c fresh pineapple, sliced thin
- 1 1/2 c mozzarella cheese, grated

Heat 1 tablespoon butter in skillet over medium low heat. When butter is melted and sizzling, place tortilla in skillet. Layer 3/4 cup cheese, ham slices, pineapple slices, and 3/4 cup cheese, in that order, on tortilla. Top with other tortilla. Spread remaining tablespoon of butter on top tortilla. Cook for approximately 8 minutes or until golden brown. Flip quesadilla with spatula and cook another 4 minutes or until golden brown. Slice into wedges and serve immediately.