

## **Grilled Zucchini Quesadillas** (feeds 2 to 4 people)

- 2 medium Zucchini, sliced ¼ to ½ inch thick
- 1 medium Summer Squash, sliced ¼ to ½ inch thick
- 1 Vidalia Onion (sweet onion), sliced ¼ to ½ inch thick
- 1 cup Baby Bella Mushrooms, sliced ¼ to ½ inch thick
- 1 Red Bell Pepper, sliced ½ to 1 inch thick
- A hand full of Basil cut ¼ inch thick
- 1 cup of your favorite Cheese, grated
- 4 large Tortilla Wraps
- 1 tablespoon of Extra Virgin Olive Oil in a cup

### **Dressing**

- ¼ cup Extra Virgin Olive Oil
- 1 tablespoon of Apple Cider Vinegar
- 1 teaspoon of Sugar
- 1 teaspoon of Marjoram
- ¼ teaspoon of Thyme
- 1 teaspoon of Basil (if you don't have fresh Basil)
- ¼ to ½ teaspoon of Salt
- ¼ teaspoon of Pepper
- ¼ teaspoon Cayenne flakes (optional)

**Directions** - Mix dressing, set aside. Place cut vegetables and Basil in a dish, then drizzle dressing over the vegetables and toss until all vegetables are covered. Set aside. Grate cheese or prep cheese and have ready to go. Brush grille side of wrap with oil. Grille veggies to your satisfaction; then place in wrap. Put about ¼ cup of cheese on top of vegetables place on grille until cheese melts and you have nice grille marks. Cut in quarters and serve immediately. **Tip** If you wish, you can use a ready-made dressing, it all works! Enjoy.