

Greek Quesadillas

For End of Summer parties, try this fresh take on quesadillas and savor the flavors for summer!

- 1 small English cucumber diced
- 1 small red onion diced
- 1 teaspoon minced garlic
- 4 roma tomatoes diced
- ¼ cup diced Kalamata olives
- ¼ cup diced pepporcini peppers
- 1 teaspoon diced fresh oregano
- 2 tablespoon red wine vinegar
- 1 table spoon olive oil
- Salt and Pepper to taste
- ½ cup feta cheese
- ¾ cup shredded mozzarella cheese
- 6 pita breads
- Olive oil for frying

Mix all indigents from cucumber through feta cheese together in a bowl, this should have the look of a chunky salsa. Let this mixture sit for about a half an hour and then drain excess juices. Place ¼ cup of mozzarella cheese on to a pita bread top with 1/3 cup vegetable mixture top with an additional pita, cook in a nonstick skillet drizzled with olive oil over medium-high heat until crispy outside and melted inside about 7 minutes then carefully flip cooking the other side of pita bread. Cut into wedges and serve with sour cream or hummus.