BANGIN SPICES

BOLD. SPICY. IRRESISTIBLE. BANGIN!

RECIPE #035

RAGIN' CAJUN VEGGIE QUESADILLAS

SPICY KICK. MELTY CHEESE. VEGGIE LOADED. TOTALLY BANGIN'!



BOLD & SPICY | CAJUN GOODNESS | MELTY & DELICIOUS | VEGGIE LOADED | QUICK, EASY & SATISFYING

Net Wt 1.5 oz

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SPICY KICK. MELTY CHEESE. VEGGIE LOADED. TOTALLY BANGIN'!

INGREDIENTS

- 1 Tbsp olive oil
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 1 small red onion, diced
- 2 cloves garlic, minced
- 1 (15 oz) can black beans, drained & rinsed
- 1 cup corn (fresh, frozen or canned)
- 1/2 tsp RAGIN' CAJUN Spice Blend
- 1/2 tsp smoked paprika
- Salt & black pepper, to taste
- 4 large flour tortillas
- 2 cups shredded cheese (cheddar, Monterey Jack or Mexican blend)
- Chopped cilantro, for garnish
- Salsa, sour cream or guacamole, for serving

DIRECTIONS

1. Heat olive oil in a large skillet over medium heat. Add bell peppers and red onion. Sauté 5–6 minutes until softened.
2. Add garlic and cook 30 seconds until fragrant.
3. Stir in black beans and corn. Sprinkle with Ragin' Cajun Spice Blend, smoked paprika, salt and pepper. Cook 2–3 minutes until everything is heated through.
4. Remove from heat and set aside.
5. Wipe skillet clean. Place one tortilla in the skillet over medium heat. Sprinkle with 1/2 cup cheese. Top with 1/2 cup of the veggie mixture and more cheese. Top with second tortilla.
6. Cook 3–4 minutes per side until golden brown and cheese is melted.
7. Remove from skillet, let cool for a minute, then slice into wedges. Garnish with cilantro. Serve with salsa, sour cream or guacamole.

CRISPY OUTSIDE. MELTY INSIDE. TOTAL PERFECTION!

MADE WITH **BANGIN'** RAGIN' CAJUN SPICE BLEND!

- ✓ GLUTEN FREE
- ✓ BOLD FLAVOR
- ✓ MADE FOR MEAT & VEGGIES
- ✓ GET READY TO BANG!



PRO TIP:
Want extra protein? Add grilled chicken or leftover rotisserie chicken to the filling! Make it spicy-spicy with a pinch of cayenne or some diced jalapeños.

MAKE IT A MEAL


SERVE WITH GUACAMOLE


ADD FRESH PICO DE GALLO


TOP WITH SOUR CREAM


PAIR WITH A SIDE SALAD


PERFECT WITH ICED TEA OR MARGARITAS

STORAGE



Store leftovers in an airtight container in the refrigerator for up to 4 days. Reheat in a skillet or air fryer to keep them crispy!

NOT JUST A MEAL. IT'S A WHOLE VIBE.

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