

Bacon Chard Quesadillas

From your box: Chard, Scallions, Garlic Scapes

4 slices center-cut bacon, chopped
4 scallions thinly sliced, whites and greens separated
2 garlic scapes , chopped fine
4 cups chopped chard leaves (from 1 bunch)
1/2 teaspoon freshly ground pepper
1 15-ounce can black beans, rinsed
8 6-inch whole-wheat tortillas
1 cup shredded Monterey Jack cheese

Cook bacon in a large nonstick skillet over medium-high heat, stirring often, until crisp, 2 to 3 minutes. Reduce heat to medium; add scallion whites and garlic scapes and cook, stirring, until softened, about 1 minute. Add chard and pepper; cook, stirring, until wilted, 1 to 2 minutes. Add beans and coarsely mash; stir to combine. Remove from heat.

Place tortillas on a work surface. Spread a generous 1/4 cup filling and 2 tablespoons cheese on half of each tortilla. Fold tortillas in half, pressing gently to flatten.

Wipe out the pan and return to medium heat. Add 4 quesadillas and cook, turning once, until golden on both sides, 2 to 4 minutes total. Transfer to a platter and tent with foil to keep warm. Reduce heat to medium-low and cook the remaining quesadillas.

Adapted from Eatingwell.com