

Grilled Veggie Tortillas

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Servings: 4

Start to Finish Time: 25 minutes

- 1 medium zucchini, cut lengthwise into 1/2-inch slices**
- 1 yellow summer squash, cut lengthwise into 1/2-inch pieces**
- 1 small sweet red pepper, cut in half**
- 2 tablespoons olive oil, divided**
- 1/2 teaspoon salt**
- 1 large tomato, chopped**
- 1/4 cup reduced-fat mayonnaise**
- 2 tablespoons prepared pesto**
- 1 tablespoon fresh basil, minced**
- 1 tablespoon fresh oregano, minced**
- 4 8-inch whole wheat tortillas**
- 1 cup (4 oz) part-skim mozzarella cheese, shredded**

Brush the zucchini, summer squash and red pepper with one tablespoon of the olive oil. Sprinkle with salt.

Grill the vegetables over medium heat for 4 to 5 minutes on each side or until tender.

Cut into 1/2-inch cubes and place in a small bowl. Stir in the tomato.

Combine the mayonnaise, pesto, basil and oregano. Set aside.

Brush both sides of the tortillas with the remaining oil.

Grill, uncovered, over medium heat for 2 to 3 minutes or until puffed.

Remove from the grill.

Spread the grilled sides with sauce. Top with the vegetable mixture.

Sprinkle with cheese.

Grill, covered, for 2 to 3 minutes or until the cheese is melted.

Per Serving (excluding unknown items): 122 Calories; 11g Fat (78.1% calories from fat); 1g Protein; 6g Carbohydrate; 2g Dietary Fiber; 5mg Cholesterol; 342mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 2 Fat; 0 Other Carbohydrates.