



## Mini Pickle Quesadilla



Entire recipe: 156 calories, 8.5g total fat (4.5g sat. fat), 912mg sodium, 19.5g carbs, 14g fiber, 1g sugars, 11g protein

[Click for WW Points® value\\*](#)

**Prep:** 5 minutes    **Cook:** 5 minutes



More: [Recipes for Sides, Starters & Snacks](#), [Vegetarian Recipes](#), [Single Serving](#), [5 Ingredients or Less](#), [30 Minutes or Less](#)

## Ingredients

3 tbsp. shredded reduced-fat Mexican-blend cheese  
1 tbsp. whipped cream cheese  
1/8 tsp. garlic powder  
1/8 tsp. onion powder  
2 low-carb street-taco-sized tortillas  
3 tbsp. chopped dill pickles  
Optional dip/topping: light ranch

## Directions

In a small bowl, combine shredded cheese, cream cheese, garlic powder, and onion powder. Stir until uniform.

Spread cheese mixture onto one tortilla. Top with pickles and remaining tortilla. Press down to secure.

Bring a skillet sprayed with nonstick spray to medium heat. Place quesadilla in the skillet. Cook for 2 minutes.

Carefully flip. Cook until crispy, about 1 minute.

MAKES 1 SERVING

**Ingredient Tip!** Look for mini tortillas with 30 calories or less, like [Mission Zero Net Carbs](#), [Xtreme Wellness! High Fiber Zero Net Carbs](#), and [Mr. Tortilla 1 Net Carb](#).

**HG Upgrade!** Pop a few slices of [Hormel's new Dill Pickle Flavored Pepperoni](#) to your quesadilla. Yum!

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

\*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? [Click here](#).

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.