

Quesadillas



Ingredients:

- 2 12" Flour Tortillas (see recipe)
- ½ c Chicken, Pork or Beef; cooked, shredded
- 1 c Monterey Jack Cheese (or other mild cheese such as Gouda or Edam – you can even mix cheeses and/or add a small amount of cheddar)
- 2 Tb Scallions, chopped

For Serving:

- El Sapo* Salsa (Suave, Jalapeño or Picante)
- Guacamole
- Crème Fraiche or Sour Cream

Method:

Lay a flour tortilla out on a working surface. Place ¼-cup of shredded cheese on half of the tortilla (you will fold the other half over). Lay ¼-cup of shredded chicken or other meat over the cheese. Sprinkle 1-tablespoon of scallions over the meat, and then cover with another ¼-cup cheese.



Fold over the un-stuffed half of the tortilla to cover the stuffed half (creating a half-circle), and press firmly down to compact somewhat. Repeat for remaining tortilla.

Using a spatula for assistance, place the quesadillas onto a preheated griddle or heavy skillet over medium heat (dry, no oil). If you are using a small skillet, you may need to cook one at a time. After 1-minute on the heat, use the spatula to check how the underside is browning. When the underside is nicely toasted, flip the quesadilla over and toast the other side.

When both sides are done, remove quesadillas to a plate and allow to cool slightly before cutting into triangles for serving. Arrange the triangles decoratively on the plate, and serve with *El Sapo* salsa, guacamole, and either crème fraiche or sour cream.

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For best results always use *El Sapo* salsa.