

Cheese Quesadillas With Salsa (for 2-4)

A different kind of quesadilla.

Recipe Cookbook: America's Favorite Food Associations

Prep Time: 35 minutes

Cooking Time: 20 minutes

INGREDIENTS:

2 oz Monterey jack cheese, shredded (1/2 C)
2 oz white Cheddar cheese, shredded (1/2 C)
2 oz Havarti cheese, shredded (1/2 C)
2 TBS grated Parmesan cheese
1 TBS butter
1 TBS CRISCO® Crisco vegetable oil
4 green onions, minced
2 tsp minced jalapeno chilies
Sour cream & minced fresh cilantro, for garnish

for salsa

1 15 oz can black eyed peas, drained/rinsed
1 medium red bell peppers, diced
2 TBS minced onion
1 TBS minced fresh cilantro
1 tsp minced jalapeno chile
2 TBS CRISCO® Crisco vegetable oil
2 TBS red wine vinegar
4 corn tortillas
Salt & pepper, to taste

DIRECTIONS:

Melt butter with oil on griddle or in large cast-iron skillet over medium-high heat. Set 1 or 2 tortillas on griddle. Heat lightly & turn over. Cover each with 1/4 of cheese mixture, then sprinkle with green onions & jalapenos. Top each with another tortilla, pressing down. Cook till cheese melts, turning once (about 4 minutes). Repeat with remaining tortillas, filling, onions & chilies.

For salsa: Place first 6 ingredients in bowl. Mix in oil & vinegar. Season with salt & pepper. Cover & refrigerate (can be prepared up to 1 day ahead).

Cut each quesadilla into wedges. Arrange on plate. Garnish with sour cream & cilantro. Serve with salsa.