



SIMPLE STOVETOP QUESADILLAS

Flour tortillas, 8-10" each
Shredded sharp Cheddar cheese or a Mexican
cheese blend

TSG Mango Peach Salsa

Avocado, sliced

1. Heat a large skillet over medium-high heat. Place one tortilla in a pan and heat until it just starts to puff in spots. Turn it over.
2. On $\frac{1}{2}$ of the tortilla, sprinkle $\frac{1}{2}$ to 1 cup cheese (see notes). Spoon $\frac{1}{3}$ to $\frac{1}{2}$ cup salsa over cheese and arrange 3-4 slices avocado on top.
3. Fold over empty side of tortilla. Heat until cheese melts.
4. Transfer to a serving plate and cut into wedges. Serve immediately.

Notes:

- For 8" tortillas use $\frac{1}{2}$ cup cheese and $\frac{1}{3}$ cup salsa. For 10" tortillas use 1 cup cheese and $\frac{1}{2}$ cup salsa.
- An iron frying pan is ideal for making quesadillas. It can be heated on high and the tortillas won't stick. It's similar to using a Mexican "Comal" which is a round, iron griddle without side.

APPETIZER