

Cooking Corner



Enjoy Crisp Quesadillas with a Meaty Mushroom Filling

(NAPSA)—Build a tortilla “sandwich” with a tasty filling, pan fry your creation and what do you have? A Mexican classic called a quesadilla, which is catching on in restaurants across the country. Making this Mexican-style specialty at home is simple once you know how. As for what’s inside, the options are unlimited!

One great quesadilla combo consists of sautéed white mushrooms with a hint of garlic and green chiles, and Monterey Jack cheese melted on top. Accented with a zingy mango salsa, these crisp quesadillas are perfect as a light meal with a salad or on a buffet table. Cut in wedges, they can be passed on a platter as an hors d’oeuvre.

When you buy fresh mushrooms for quesadillas—or any other purpose—be sure to refrigerate them in a paper bag, not plastic. For more mushroom tips and great recipes, visit www.mushroomcouncil.com.

MUSHROOM AND CHEESE QUESADILLAS WITH FRESH MANGO SALSA

- 8 ounces Monterey Jack cheese
- Vegetable oil, as needed
- 1 pound mixed fresh mushrooms, thinly sliced (such as white, portabella and shiitake)
- 1 can (4.5 ounces) mild green chilies, well drained
- ½ cup finely chopped onion
- 1 teaspoon minced garlic
- ½ teaspoon salt
- ⅛ teaspoon ground black pepper
- 8 (6-inch) flour tortillas



Mushroom quesadillas will put everyone in a fiesta mood.

Fresh Mango Salsa (recipe follows)

Cut Monterey Jack in thin slices; set aside. In a large skillet, over medium-high heat, heat 2 tablespoons oil until hot. Add mushrooms; cook and stir for 2 minutes; remove 1 cup for garnish; set aside. To remaining mushrooms, add green chilies, onion, garlic, salt and black pepper; cook and stir until mushrooms are tender and liquid evaporates, 3 to 4 minutes longer; remove from heat. To assemble quesadillas: Spoon mushroom mixture on 4 tortillas, dividing evenly. Top with cheese slices and remaining tortillas. In the cleaned skillet, over medium-high heat, heat 1 teaspoon vegetable oil. Add 1 quesadilla (pressing

down lightly with spatula); cook until lightly browned on both sides and cheese melts, about 1 minute. Remove from skillet; keep warm. Repeat with remaining quesadillas using additional oil as needed. Cut quesadillas in wedges; top with reserved mushrooms and Fresh Mango Salsa.

YIELD: 4 quesadillas

Fresh Mango Salsa: In a small bowl, combine 2 cups diced fresh mango or peaches, 2 tablespoons fresh lime juice, 1 to 2 tablespoons chopped fresh cilantro leaves, 1 tablespoon finely chopped fresh jalapeño and ¼ teaspoon salt.

YIELD: 2 cups