

# RECIPE CORNER

## Making Restaurant-Style Quesadillas



**Hot from the oven: Luscious Mexican avocados and chicken get together in a quesadilla as delicious as one you'd eat in a restaurant.**

(NAPSA)—If your family loves quesadillas when you eat out, there's no need to wait until your next restaurant meal. Making these Mexican-style tortilla fold-overs at home is really easy, and you can load them with lots of good things, such as scrumptious Mexican avocados, chicken and cheese.

For authentic restaurant-style flavor, be sure to use Mexican Hass avocados—the dark green or black pebbly-skinned kind. Firm avocados should be ripened at room temperature until they're slightly soft. If they're ready before you are, just refrigerate for up to three days.

For more recipes and serving ideas, send a stamped, self-addressed, business-sized envelope to: Mexican Avocado Recipes, Lewis & Neale Inc., 49 East 21st Street, New York, NY 10010.

### CHICKEN AND AVOCADO QUESADILLAS

**2 tablespoons olive oil,  
divided**  
**2 tablespoons lime juice**

**½ teaspoon ground cumin**  
**2 cups cooked, diced chicken  
or prepared chili or  
shredded barbecued beef**  
**1 fully ripened Mexican  
avocado, pitted, peeled  
and cut in 1-inch cubes**  
**4 flour tortillas (7 to 8  
inches each)**  
**1 cup shredded Jack or  
Pepper Jack cheese**

**Preheat oven to 450°F. In a medium-sized bowl, combine 1 tablespoon of the oil, the lime juice and cumin. Add chicken and avocado; toss gently. Lay tortillas on a baking sheet; brush both sides with the remaining 1 tablespoon oil. Spoon chicken and avocado mixture on one side of each tortilla, dividing evenly; top with cheese. Fold tortillas in half to cover filling. Bake until tortillas are crisp, about 8 minutes. If desired, serve with salsa or sour cream.**

**YIELD: 4 quesadillas**