

Tante Marie's Quesadillas with Avocado Salsa

Ingredients

2 avocado, peeled, seeded and diced
1/2 cup sweet corn, cut from the cob
1 poblano chile, roasted, peeled and diced (or 2 Tbs. chopped canned chiles)
1 bunch scallions, cleaned and sliced thinly
1 tomato, cored, seeded and diced
lime juice to taste
8 flour tortillas
1 cup grated Monterey Jack cheese
1/2 cup chopped green onions
2 to 3 Tbs. vegetable oil

Instructions

To make the salsa, combine all ingredients in a medium bowl and toss lightly to mix. (Do not stir too much or it will turn into guacamole). Drizzle with lime juice and vegetable oil and add salt and pepper to taste.

Just before serving, heat a non-stick pan over moderately high heat. Place one tortilla on the pan to warm, then turn over, sprinkle with cheese and onions and fold in half. Place a meat pounder or other weight on the quesadilla and continue to heat until the cheese has melted. Remove to a work surface and cut into triangles. Serve with the avocado salsa.

Serves 8.