



Mushroom-Manchego Quesadillas



Serves 4

30 minutes or fewer

[Mushrooms](#) in Mexican food? You bet. Wild mushrooms are a popular ingredient all over Mexico. Use a young manchego cheese (labeled curado), which is nutty, and melts nicely. Monterey Jack also works well.

2 jalapeño chiles

2 tsp. canola oil

6 oz. cremini mushrooms, sliced (1 ½ cups)

¼ tsp. ground black pepper

4 (8-inch) whole-wheat tortillas

6 Tbs. shredded manchego cheese

½ cup prepared salsa verde

Cilantro sprigs for garnish, optional

1. Preheat broiler. Broil jalapeños on foil-lined baking sheet 15 minutes, or until blackened, turning once. Transfer to bowl, cover, and let stand 15 minutes. Peel, remove seeds, and coarsely chop.

2. Heat oil in skillet over medium-high heat. Add mushrooms and pepper, and sauté 3 minutes, or until browned.

3. Sprinkle 2 tortillas with 3 Tbs. cheese. Top with jalapeños, mushrooms, and remaining tortillas. Broil on baking sheet 2 to 3 minutes per side. Serve with salsa verde. Garnish with cilantro, if using.

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