

\$14.99 U.S.

Quesadillas

Simply put, the quesadilla is a delightful package of melted cheesy goodness—all sandwiched inside crispy tortillas. But now these little goeey snacks we all used to make as kids have evolved into savory meals and scrumptious desserts that are bursting with flavor.

Made to fill any amount of hunger, quesadillas can be stuffed with foods and spices from almost any culture. You can try all sorts of mouthwatering combinations like the BLT, Thai Peanut, Roasted Veggie and Goat Cheese, Parmesan-Crusted Italian, Philly Cheesesteak, Roasted Ratatouille, and Chicken Caesar. Even dessert quesadillas like Triple Chocolate Decadence, Peanut Butter Apple, and S'mores have made their debut.

Quesadillas are so simple, delicious, and easy to make that their popularity is ever increasing. So, why not make your favorite meal or dessert into a quesadilla?

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DONNA KELLY

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GIBBS SMITH



Warm, melty, and gooey—the perfect combination for any meal or snack!

COOKBOOK

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Donna Kelly is a cooking fanatic who loves to take recipes and give them her own new and flavorful twist. Her greatest training as a cook comes from nearly three decades of cooking for the pickiest eaters ever—her children Katie, Amy, Matt, and Jake. She is the author of several cookbooks including *French Toast*, *101 Things To Do With a Tortilla*, *101 Things To Do With Chicken*, *101 Things To Do With Tofu*, and *101 Things To Do with Canned Soup*.

Jacket designed by Dawn Sokol
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BLT Quesadilla

Thai Peanut

Bold flavors from Thailand make this quesadilla exotic and flavorful.

1 (2-pound) rotisserie chicken

2 tablespoons grated ginger

1 teaspoon Tabasco or cayenne
pepper sauce

½ cup creamy peanut butter

2 tablespoons soy sauce

2 tablespoons lime juice

8 (9- to 10-inch) flour or
wheat tortillas

8 ounces Monterey Jack
cheese, grated

½ cup thinly sliced green onions

½ cup diced roasted salted
peanuts

½ cup chopped cilantro

1. Remove meat from chicken, cutting into small pieces as you go, discarding skin and bones. Mix together ginger, hot sauce, peanut butter, soy sauce, and lime juice. Stir into chicken.

2. Lay 4 tortillas on the counter and spread ⅓ cup cheese over each. Spread 1 cup chicken over cheese. Sprinkle some onions, peanuts, and cilantro over cheese. Spread another ⅓ cup cheese over top.

3. Slide one of the cheese-covered tortillas into a 10-inch skillet over medium heat. Place one of the remaining tortillas on top. Press down with a wide spatula to remove any air pockets. Cover and cook 1 to 2 minutes, checking frequently, until bottom tortilla is crisp and browned.

4. Turn over, cover, and cook 1 to 2 minutes more, or until lightly browned. Repeat this process for remaining quesadillas. Cut into wedges and serve immediately.

Makes 4 to 6 servings



Banana Split

The '50s classic ice cream shoppe dessert is delicious folded into a quesadilla.

½ cup chocolate hazelnut spread

1 (8-ounce) package light cream cheese, softened

8 (9- to 10-inch) flour tortillas

4 bananas, peeled and sliced
¼ inch thick

½ cup diced toasted almonds

½ cup chocolate syrup

1 (12-ounce) jar maraschino cherries, drained and diced

1. Mix chocolate spread with cream cheese. Spread about 2 tablespoons chocolate mixture over each tortilla.

2. Spread banana slices over chocolate mixture on 4 tortillas, covering whole surface. Sprinkle with almonds.

3. Place one of the banana-covered tortillas in a 10-inch skillet over medium heat. Place one of the remaining tortillas on top, chocolate side down. Press down with a wide spatula to remove any air pockets. Cover and cook 1 to 2 minutes, checking frequently until bottom tortilla is crisp and browned.

4. Turn over, cover, and cook 1 to 2 minutes more, or until lightly browned. Repeat this process for remaining quesadillas. Drizzle with chocolate syrup and sprinkle with maraschino cherries. Cut into wedges and serve immediately.

Makes 4 to 6 servings