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QUESADILLAS

KELLY



GIBBS SMITH

QUESADILLAS

DONNA
KELLY





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FAJITA STYLE

MAKES 4 TO 6 SERVINGS

This favorite restaurant dish makes mouthwateringly delicious quesadillas.

1 pound semi-frozen flank or top sirloin steak or frozen boneless, skinless chicken breasts

1 teaspoon lime zest

2 tablespoons lime juice

3 tablespoons canola oil, divided

1 tablespoon ground cumin

2 teaspoons chipotle chile powder

1 teaspoon salt

1 large yellow onion

2 bell peppers, any color

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

8 ounces Monterey Jack or pepper Jack cheese, shredded

Serving suggestions

Sour Cream-Paprika Sauce (page 119), Creamy Avocado Sauce (page 121), or favorite salsa

1. Let meat stand at room temperature for 10-15 minutes. Thinly slice across grain and then place in a zip-top bag with lime zest and juice, 1 tablespoon oil, cumin, chile powder, and salt. Marinate at room temperature for 30 minutes, turning occasionally. Sauté meat in remaining 2 tablespoons oil in a large skillet over high heat for 5 minutes, stirring constantly, until browned. Remove meat from skillet.
2. Slice onion and peppers into ¼-inch strips. Add to skillet and sauté until softened and lightly browned. Stir meat back into skillet.
3. Lay 4 tortillas on a flat surface and divide ½ of cheese over each. Sprinkle about 1 cup meat mixture over cheese. Sprinkle remaining cheese over top.
4. Slide 1 covered tortilla into a separate 10-inch skillet over medium heat. Place 1 of the remaining tortillas on top. Press down with a wide spatula to remove any air pockets. Cover and cook 1-2 minutes, checking frequently, until bottom tortilla is crisp and browned.
5. Turn over, cover, and cook 1-2 minutes more, or until lightly browned. Repeat this process for remaining quesadillas. Cut into wedges and serve immediately.





TEX-MEX CHILI CUPS



MAKES 4 SERVINGS

The cheesy goodness of quesadilla cups filled with Tex-Mex chili will make your meal!

- 2 ounces sharp cheddar cheese, shredded
- 2 ounces Monterey Jack cheese, shredded
- 8 (6-inch) white or whole-wheat flour tortillas
- 2 cups chili
- 4 tablespoons sour cream
- 2 ounces crumbled queso fresco
- 2 green onions, with tops, thinly sliced diagonally

1. Preheat oven to 375 degrees.
2. Toss cheeses together in a bowl. Lay 4 tortillas on a flat surface and divide cheese mixture over each. Top each with another tortilla. Place on a plate (overlapping slightly is fine) and microwave for about 30 seconds, until tortillas are very soft. Remove and press flat with a spatula.
3. Spray 4 (1-cup) ramekins or large muffin tins with cooking oil spray. Place a softened quesadilla on top of each ramekin. Using fingers, press quesadillas down into ramekins, making sure bottom is pressed flat. Sides may be ruffled slightly to fit inside ramekins. Spray with cooking oil spray. Place ramekins on a baking sheet and bake 15-18 minutes, until quesadilla cups are lightly browned and crisp. Remove from oven and let cool to warm. If bottoms have puffed up during cooking, press flat with a spoon.
4. Heat chili and ladle $\frac{1}{2}$ cup into each quesadilla cup. Garnish with 1 tablespoon sour cream, a sprinkle of queso fresco, and a few green onions. Serve immediately.



FOUR-LAYER FOLDED SMOKY PORTOBELLO

MAKES 4 SERVINGS

The meatiness of the mushrooms and the sweetness of the tomatoes make this a satisfying veggie delight.

1 (6-ounce) jar diced sun-dried tomatoes in oil

½ cup chopped yellow onion

3 cloves garlic, minced

1 large portobello mushroom cap, halved and thinly sliced

4 (9- to 10-inch) white, whole-wheat, or sun-dried tomato flour tortillas

4 tablespoons cream cheese, softened

4 ounces smoked Gouda cheese, shredded

¼ cup chopped fresh flat-leaf parsley

Serving suggestions

Roasted Red Pepper Sauce (page 119), Mushroom Cream Sauce (page 120), or Creamy Avocado Sauce (page 121)

1. Drain oil from jar of tomatoes into a large skillet over medium-high heat. Add onion and garlic and sauté about 2 minutes, or until fragrant. Add mushroom slices and cook until lightly browned and liquid has evaporated. Remove tomatoes from jar and dice.

2. Lay tortillas on a flat surface and spread cream cheese over each. Place 1 tortilla on a cutting board, and with tip of a knife at center of tortilla, cut from center out to edge of tortilla.

3. On first quarter of tortilla, next to cut, spread some tomatoes. On second quarter of tortilla, sprinkle ¼ of mushroom mixture. On third quarter, spread Gouda and parsley. Leave fourth quarter empty.

4. Beginning at cut edge, fold empty quarter up over quarter with Gouda and parsley, then fold again over quarter with mushrooms, and finally fold over quarter with tomatoes. You will have a 4-layer quesadilla in a wedge with bare tortilla on both top and bottom.

5. Heat a 10-inch skillet over medium-low heat and place folded quesadilla in skillet. Cover and cook about 2 minutes, watching closely until bottom side is golden brown. Turn over, cover, and cook another 2 minutes or so. Repeat process to make 3 more quesadillas. Serve immediately.

TRIPLE CHOCOLATE DECADENCE

MAKES 4 TO 6 SERVINGS

Chocolate, chocolate, and more chocolate—
decadence stuffed into a quesadilla!

8 ounces light cream
cheese, softened

½ cup chocolate-
hazelnut spread

8 (9- to 10-inch)
white flour tortillas

8 ounces dark
chocolate, broken
into small pieces

12 ounces semisweet
chocolate chips

Fresh raspberries, for
garnish (optional)

Serving suggestion

Chocolate Decadence
Sauce (page 125)

1. Mix cream cheese and chocolate-hazelnut spread in a bowl. Lay tortillas on a flat surface and spread cream cheese mixture over each. Sprinkle dark chocolate pieces over 4 tortillas.

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

3. Turn over, cover, and cook 1-2 minutes more, or until lightly browned. Repeat this process for remaining quesadillas. Sprinkle with chocolate chips and let sit for 1-2 minutes, or until melted. Spread melted chocolate chips over tortilla and garnish with raspberries if desired. Cut into wedges and serve immediately.



SASSY SMOKY SALSA

MAKES ABOUT 6 CUPS

- 1 lime, juiced (about 2 tablespoons)
- 2 cloves garlic, peeled
- 1 small bunch cilantro
- About 6 large ripe tomatoes (to make 4 cups smashed)
- 2 teaspoons chipotle chile powder
- 1 teaspoon salt, or more to taste
- 1 tablespoon olive oil
- 2 to 3 Anaheim or jalapeño peppers, or a combination, seeded and minced
- 1 bell pepper, any color, seeded and minced
- 1 bunch green onions, with tops, sliced
- A little sugar, if needed
- 1 (6-ounce) can tomato paste, if needed

Combine lime juice, garlic, and cilantro in a food processor and blend until smooth. Transfer to a large bowl. Cut tomatoes into quarters and squeeze out excess liquid. Mash with a potato masher until just chopped and add to bowl. Add chile powder, salt, olive oil, Anaheim peppers, bell pepper, and green onions. Stir all ingredients together and let sit on counter for at least 1 hour for flavors to blend. Taste and, if necessary, add a little sugar. If salsa is too runny, stir in tomato paste as needed. Cover and refrigerate up to 10 days. Serve at room temperature.



ROASTED RED PEPPER SAUCE

MAKES ABOUT 3 CUPS

- 3 red bell peppers, seeded
- Canola oil
- 1 (16-ounce) container sour cream
- 3 tablespoons tomato paste
- 1 tablespoon lemon juice
- 1 teaspoon salt

Preheat broiler with rack about 6 inches from heat source. Cut bell peppers into 1-inch flattened strips and place skin side up on a baking sheet. Brush with a little canola oil and broil for 3-5 minutes, or until skins are lightly browned. Place in a blender with remaining ingredients. Blend until smooth. Refrigerate until ready to use.

SOUR CREAM-PAPRIKA SAUCE

MAKES ABOUT 1 CUP

- 1 cup light sour cream
- 2 tablespoons lime juice
- 1 tablespoon honey
- 2 teaspoons smoked paprika
- 1 teaspoon ground cumin

Whisk together all ingredients in a bowl. Refrigerate until ready to use.