

Good Eats Recipes

Papaya-Mango Quesadillas

What You Need:

1 tablespoon olive oil
1/2 large onion, thinly sliced
2 to 3 teaspoons minced seeded jalapeño chili
8 6-inch-diameter flour tortillas
8 ounces Brie, diced
1/2 cup chopped fresh cilantro
1 jar GOOD EATS Papaya-Mango Salsa
Sour cream

Directions:

Preheat oven to 425°F. Heat oil in medium skillet over medium-high heat. Add onion and jalapeño and sauté until onion is just tender, about 4 minutes; cool slightly. Arrange 4 tortillas on heavy large baking sheet. Arrange Brie, then cilantro, papaya-mango salsa and onion mixture over tortillas, dividing equally. Top each with another tortilla, pressing to adhere. Bake quesadillas until cheese melts and filling is heated through, about 8 minutes. Transfer quesadillas to plates; cut into wedges. Serve passing sour cream if desired.