

SMOKED SAUSAGE & FETA QUESADILLAS

Olive oil

1 cup purchased salsa verde

2 ripe avocados, halved, pitted, peeled, chopped

1/2 cup chopped fresh cilantro

8 ounces spicy smoked sausages (such as hot links or andouille), thinly sliced

12 5- to 6-inch corn tortillas

2 cups (packed) grated Monterey Jack cheese (about 8 ounces)

1/2 cup crumbled GOOD EATS Herb Marinated Feta cheese

1 7.25-ounce jar roasted red peppers, drained, thinly sliced

Preheat oven to 350°F. Brush baking sheet with oil. Gently mix salsa, avocado and 1/4 cup cilantro in medium bowl. Sauté sausage slices in heavy large skillet over medium-high heat until just brown, about 2 minutes. Set aside. Cook tortillas, 1 at a time, directly over gas flame until beginning to brown in spots, about 30 seconds per side. Arrange 6 tortillas on prepared sheet. Layer tortillas on sheet with 1 cup Monterey Jack cheese, feta cheese, sausage slices, red peppers, 1/4 cup cilantro, then 1 cup Monterey Jack cheese, dividing equally. Press each remaining tortilla atop filling and brush with olive oil. Bake quesadillas until golden and cheeses melt, about 15 minutes. Cut into wedges; serve with salsa mixture.