

Corn, Poblano Chile + Sharp Cheddar Quesadillas

yield: 4

- ❑ ½ tbsp. canola or Grapeseed oil
- ❑ 1 cup small-diced Poblano Chiles (mild peppers)
- ❑ 1 ½ cups small-diced zucchini or yellow squash
- ❑ 1 cup fresh corn kernels (substitute: frozen)
- ❑ 1/8 tsp. Chipotle* Chile powder (hot + smoky)
- ❑ 1 cup small-diced Tomato
- ❑ ¼ cup fresh Cilantro, chopped
- ❑ 1 tsp. fresh Lime juice
- ❑ 4 Flour Tortillas, 9-inch
- ❑ 2 cups sharp Cheddar, grated (8 oz)
- ❑ Kosher Salt and Black Pepper
- ❑ Sour cream for serving (optional)



Warm-up the teppanyaki on 5. When reached (orange light off), set to 7.5 = medium-high

Heat ½ tbsp. oil and add Poblano chiles. Sautee until soft, about 2-3 minutes. Add squash, season cautiously with salt and pepper (remember, the cheese contains salt, too). Stir until the squash starts to soften and brown (another 2-3 minutes). Now add the corn kernels and chipotle powder and cook for 2 minutes.

Spoon mixture into a bowl using offset spatulas or turners. Let cool for a few minutes and then fold in the tomato, cilantro and lime juice. Set about ½ cup aside for decoration.

Utilize the remaining oil on the teppanyaki surface to cook the tortillas (add more if desired; see tip). Put one tortilla in the center and quickly distribute ½ cup of the cheese over one half. Now transfer a quarter of the vegetable mix - about 2-3 tbsp.; try to omit as much liquid as possible - onto the other half. When the underside of the tortilla is nicely browned, carefully fold the cheese side over the vegetable side.

Move finished tortilla into the outer warming area and repeat the process until all four tortillas are finished. Switch the teppanyaki grill off.

Serve with remaining vegetables and sour cream.

TIP: If you prefer, roast tortillas with just a bit of Grapeseed oil (higher smoke-point than other vegetable oil; distribute on surface with spatula or sprayer) so they get brown faster. This makes them a tad crispier, too.

*Chipotle Chile powder is made from dried, smoked Jalapeños, which adds a subtle flavor when used sparsely. If desired, use a bit more than the recipe calls for. Caution: it is quite hot though.

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