

Mango and Brie Quesadilla

Food Network

Makes 4 servings.

15 minutes

4 each 8-inch tortilla
1 each Mango
1 each Serrano pepper (or 2 jalapeno)
2 each Scallion
1/2 cup cilantro chopped / lightly pk

8 ounces brie sliced 1/4" thick
1/4 cup sour cream
2 tablespoons lime juice
1/4 teaspoon salt

Quesadilla

Heat a 10 inch nonstick saute pan over medium-high heat. Place 1 tortilla in the dry pan for approximately 1 minute per side or until it just begins to brown. Remove. Repeat with second tortilla.

After the second tortilla has browned, leave it in the pan and reduce heat to medium low. Spread half of the mango evenly over the tortilla, then top with half of the peppers, scallions, cilantro, and brie strips. Top with the first tortilla. Cover the pan with a lid and cook for 2 minutes. Flip the quesadilla with a spatula, re-cover the pan and continue cooking for 2 more minutes (some cheese may escape - its okay)

Remove the quesadilla and let sit for 1 minute then slice into 8 wedges. Serve with sour cream lime dipping sauce

Dipping Sauce

Blend sour cream, lime just and salt with a fork until smooth. Transfer to a bowl and refrigerate.

Per serving (excluding unknown items): 258.4 Calories; 19.0 Fat (64.5 calories from fat); 13.4 Protein; 10.2 Carbohydrate; 63 Cholesterol; 508 Sodium.