Farmers’ Market Quesadilla

Green Cooking, March 31

Ingredients:

- 1 sweet onion
- 8 large strawberries, hulled and diced
- 1 serrano pepper with some seeds, finely diced
- 1 TBSP plus ¼ cup chopped fresh cilantro
- Juice of ½ lime (about 1 TBLS)
- ¼ tsp sea salt
- 6 whole wheat tortillas
- 2 TBLS oil
- 2 cups Monterey Jack cheese

Directions:

1. Finely dice 1/3 of the onion. Combine the diced onion, strawberries, pepper, 1 TBLS cilantro and the lime juice in a medium bowl. Add ¼ teaspoon salt. Set Aside.

2. Very thinly slice the remaining 2/3 onion. Arrange in a single layer on a microwave safe plate. Cook on high until the onion is softened, about 1 minute. Lightly salt about 1/8 tsp.

3. Rub 3 tortillas on one side with oil. Divide the onions, cheese and cilantro among the tortillas, top with the other 3 tortillas. Rub the tops with the oil.

4. Heat large skillet to medium high heat. Cook quesadillas one at a time until lightly toasted, about 2 minutes per side. Transfer quesadilla to cutting board and slice into 4 wedges and serve warm with strawberry Serrano salsa.