

Crabmeat-Avocado Quesadillas

Chef Tom

(Yields sixty 2" quesadillas)



Mango Salsa

Ingredients:

1 ripe Mango, peeled, pitted, and diced into ¼" cubes
½ red Bell Pepper, seeded and finely chopped
1 large ripe Tomato, peeled, seeded, and diced
2 tbsp finely chopped fresh Chives
2 tbsp chopped fresh Cilantro
2 tbsp fresh Lime juice
1 fresh Jalapeño, seeded and finely chopped
Kosher salt & freshly ground black pepper

Directions:

Combine all of the salsa ingredients and let stand at least an hour at room temperature so the flavors can develop.
Chill until ready to serve.

Quesadillas

Ingredients:

Twelve 8" Flour Tortillas
1½ cups cooked Crabmeat, picked over to remove any bits of shell
1½ cups shredded Monterey Jack
2 ripe Hass Avocados, pitted, peeled, and mashed
½ cup finely chopped Scallion
½ cup lightly packed, finely chopped Cilantro leaves
2 tbsp fresh Lime juice
Kosher salt & freshly ground black pepper
Grapeseed or Canola oil for frying

Directions:

With a 2" cookie cutter, cut out 120 circles from the tortillas (about 10 per tortilla).
In a large bowl, gently mix the crab, cheese, avocados, scallion, cilantro, lime juice, salt, and pepper.
Spread the crab mixture onto 60 of the tortillas (about 1 tbsp each) and top with the other tortillas.
To cook, heat a little oil in a nonstick sauté pan over medium heat and cook the quesadillas in batches until lightly browned and the cheese is melting, about 2 minutes per side.
Serve warm with a bit of salsa on top.

Note: Quesadillas can be assembled hours ahead; refrigerated until ready to fry.