

# B r i e & M a n g o Q u e s a d i l l a s

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*From Southwest Tastes & Great Chefs of the West PBS series*

**½ cup water**

**1 yellow onion thinly sliced & halved**

**12 flour tortillas**

**1 pound Brie cheese, cut into 1/8 inch thick strips**

**½ cup of goat cheese crumbles**

**2 Mangos, small julienne sliced using a mandolin**

**2 poblano chilies, roasted peeled and dices**

**5 tbsp butter, melted and mixed with 5 tbsp oil**

Prep time 15 minutes

Heat the water in a medium skillet over high heat. Add the onion, remove from the heat and let stand until the slices are wilted, about 12 minutes. Drain set aside.

Heat a nonstick or well seasoned skillet over medium heat for several minutes. When the skillet is hot, soften the tortillas by placing them in the skillet for about 15 seconds.

Put a strip of cheese on half of each tortilla. Add several onions strips and slice of mango, a spoon of diced chilies, then some goat cheese. Fold the tortilla over brush with butter oil mixture.

Heat the skillet over medium heat and brown the quesadillas on both sides. Cut into 3 triangular wedges and serve. 10 minutes.

2 to 3 triangles per person total time : 37 minutes

