

PrazHym Turkey Quesadillas

Courtesy of Pete Marr

2 tablespoons olive oil, divided, plus a little for the tortillas
1 pound ground turkey
1 medium onion, finely chopped
1 small red bell pepper, seeded and finely chopped
2 medium jalapeño peppers, seeds and veins removed and then chopped
1 ½ teaspoons ground cumin
½ teaspoon salt, divided
½ teaspoon pepper, divided
¾ cup shredded Monterey Jack cheese
8 medium (or 6 large) flour tortillas

Preheat oven to 325° F

In a large skillet, heat half the oil over medium high heat. When ready, begin cooking the turkey with half of the salt, pepper and cumin. Cook until lightly browned, being sure to break up the meat into a small crumble. As it is nearing the brown stage move the turkey to the outside of the skillet.

Drizzle in the remaining oil and add the onion and bell pepper. Season the veggies with the remaining salt, pepper, and cumin. Cook until just beginning to soften. When just softened stir together the vegetables and turkey along with the jalapeño peppers. Reduce the heat to medium and let them mingle for a few minutes to combine the flavors.

Prepare half of the tortillas by rubbing one side with a little oil and place the oiled side down onto a baking sheet. Evenly spread the meat mixture over each tortilla and cover with cheese. Press a second tortilla on top and rub the top side with a drizzle of oil.

Bake for 12-15 minutes to let the cheese melt and the tortilla to begin crisping. Using a pizza cutter, cut into wedges and serve immediately. Serve with your favorite salsa*, guacamole, and/or sour cream.

* Ours is Sandi's Mango Madness Salsa, which can also be found at:

<http://prazhym.com/food/Sandi's%20Mango%20Madness%20Salsa.pdf>