

SAN DIEGO RESTAURANT WEEK

RECIPES

Roasted Garlic, Spinach & Avocado Quesadilla

Courtesy of Casa Sol y Mar

- 1 tbsp. olive oil
- 1 oz. ea. sliced green bell pepper and onion
- 2 tbsp. chopped roasted garlic
- 1/2 oz. fresh whole spinach leaves
- 1/2 avocado-sliced
- 1/2 tsp. seasoned salt
- 6 oz. shredded Oaxaca or jack cheese
- 1 ea. 12" flour tortilla
- 3 oz. black beans
- 1 ea. red cabbage leaf
- 1 oz. sour cream
- 1 black olive
- 1 corn concha (optional)
- 2 oz. crisp chipotle corn strips (optional garnish)
- 1/2 oz. Mexican cheese (garnish)



Preparation

Heat oil in a sauté pan, add bell pepper and onion mix, sauté for 1 minute. Add roasted garlic and sauté for another 30 seconds. Add spinach and sauté for 30 seconds. Put Oaxaca (or jack) cheese into tortilla, add spinach mixture and avocado slices fold tortilla in half, grill both sides of quesadilla on griddle until cheese is melted. Cut into 4 pieces. Garnish with crispy chipotle strips. Place black beans in the concha shell, sprinkle with Mexican cheese and sour cream in the purple cabbage leaf top with 1 black olive.