



Plantain Quesadillas

(Use of BIG BANANA® Ripe Plantain Slices)

Makes 4 - 7" quesadillas

INGREDIENTS

- 12 slices BIG BANANA® Ripe Plantain Slices
- ½ cup vegetable oil (to cook the skinny way, substitute 2 tablespoons of oil)
- 8 small flour tortillas
- 6-oz grated Mexican 4-cheese
- Butter, for cooking quesadillas

PROCEDURE

1. Cut Ripe plantain slices into ¼" dices and set aside.
2. Pre-Heat oil to 350 degrees
3. Carefully add the plantain and cook for about 3 minutes, until golden brown, flipping half way through.
4. Set cooked plantains aside.
5. Line up 4 tortillas in an assembly line. Add about ⅛ of the cheese to each of the 4 tortillas and top with the equivalent of 3 slices of plantain.
6. Cover the plantains with remaining cheese, dividing equally among the 4 quesadillas and top with remaining tortillas.
7. Heat butter in a pan set over medium-high heat.
8. The amount will vary on the size of your pan; you shouldn't need more than 1 tablespoon per quesadilla.
9. Place a quesadilla in the pan, turning once, until tortilla browns slightly, 3 to 4 minutes per side.
10. Repeat until all quesadillas are cooked.
11. Once cooked quesadillas have cooled for 2 minutes or so, use a sharp knife to cut it into quarters for serving.