

Roasted Portobello Mushroom Quesadilla

Yield: 8 portions

Ingredient	Amount	Unit
Portobello Mushroom Caps, cleaned	1	#
Marinade:		
Olive Oil	2	cups
Salt	2	teaspoons
Pepper	1	teaspoon
Cumin	1	tablespoon
Garlic	1	tablespoon
Coriander	1	teaspoon
Sauce		
Roasted Red Peppers	28	oz can
Chipotle	2	teaspoons
Pepper	1/2	teaspoon
Olive Oil	1	tablespoons
Tortillas, 8"	8	ea
Chihuahua Cheese	1	#

Method:

1. Remove the stems and the gills from the mushroom caps.
2. Combine all the ingredients for the marinade. Mix well and combine with the mushroom caps. Cover the container with plastic wrap and marinate under refrigeration for at least an hour and up to 4 hours.
3. After the marinating is complete: Drain any remaining marinade from the mushrooms. Place on a wire rack on a roasting pan. Roast for 15 minutes at 350°. Remove from the oven and reserve. When they are cool enough to handle, slice the mushrooms into 1/4" slices.
4. To make the sauce: Puree the roasted red peppers in a food processor for 2 minutes. Add the remaining ingredients and puree for 3 more minutes. Reserve.
5. To assemble the quesadillas: Place 2 ounces of the cheese on one tortilla. Then place 2 ounces of the sliced mushrooms on half of the tortilla. Then top with 1 tablespoon of the red pepper sauce. Reserve the remaining sauce for dipping.

