


Havarti Quesadillas



 Yield: 4 servings

 Preparation: 15 minutes

 Cooking: 15 minutes

4 soft corn tortillas, 20cm (8 in)
8 slices of **Saputo havarti cheese**
2 avocados, peeled, pitted, sliced
1 red pepper, thinly sliced
100 g (1 cup) of corn kernels
15 ml (1 tbsp) of fresh oregano, chopped
Salt and freshly ground pepper

Condiments

Dairyland sour cream

Mild salsa and/or tomatillo sauce
Hot sauce

Place the 4 tortillas on a large work surface. Place 2 slices of havarti cheese on each tortilla and top with avocado, red pepper and corn, dividing the ingredients equally.

Sprinkle with oregano, salt and pepper. Cover with remaining tortillas and press down gently.

Heat a lightly oiled cast iron pan on medium. Place one quesadilla in the pan and cook on both sides until tortillas are golden and the cheese is melted. Repeat for the other quesadillas.

Cut each quesadilla in four and serve immediately with the condiments of your choice.

HEALTHY FACT!

Kids love quesadillas, no matter what's in them. We recommend slipping in some red or black beans with the vegetables. The soft melted cheese and the crispy tortillas are hard to resist.