



Cheese Entrees & Sides

Cooper® Cheese Avocado Quesadilla



SLICE



Serves: 4

Ingredients

- 1/2 teaspoon vegetable oil or butter (each)
- 4 large flour tortillas
- 12 slices Cooper® Sharp White cheese
- 2 ripe avocados, peeled and thinly sliced (making 20-24 slices)
- 1/2 teaspoon smoked paprika, salt, or black pepper (your choice)
- Mild salsa
- 1 green onion, chopped
- Sour cream, optional

Directions

1. Peel and thinly slice avocados to make approximately 20-24 slices. Season avocado slices with paprika, salt, or pepper to taste. Set aside.
2. With the vegetable oil or butter, lightly and evenly grease a medium skillet. Warm skillet over medium heat. Place one of the tortillas in the skillet. On one half of the tortilla, place 3 slices of Cooper® cheese. On top of the cheese, fan out a layer of 5-6 avocado slices. Lightly spread desired amount of salsa on the layer of avocado. Sprinkle with green onions.
3. Once the cheese has melted, fold over the top half of the tortilla. Use a spatula to carefully flip the quesadilla and gently press it flat. Heat for 1-2 minutes on the second side until golden brown.
4. Transfer to a plate and serve with a side of sour cream and salsa. Repeat to make the remaining 3 quesadillas.