



PEANUT PLANTAIN QUESADILLAS

Inspired by the classic mole poblano from Mexico—these versatile chipotle strawberry-topped quesadillas can be served as a starter, snack, breakfast or dessert.

by Chef Brenden D. Mesch
Collin College
College & University

Servings: 4

Prep Time: 20 minutes

Cook Time: 25 minutes

Ingredients

1/2 cup tablespoons canola oil

4 large plantains, large, firm but ripe

8 flour tortillas, 8"

2/3 cup Jif® Extra Crunchy Peanut Butter

1/2 cup tablespoons cream cheese, room temperature

1/2 teaspoon ground allspice

1 cup mini marshmallows

4 tablespoons butter

1 cup Smucker's® Strawberry Preserves

1 tablespoon liquid of chipotle in Adobe

2 tablespoons powdered sugar

Directions

1. Remove the peel of the plantains and slice lengthwise into 1/4" slices.
2. Heat a 10-12" non-stick pan over medium heat and add the oil. Brown the plantains on both sides, then remove and drain on paper towels. Keep any remaining oil in the pan for later use.
3. Assemble quesadilla by first spreading peanut butter on one tortilla. Spread cream cheese on the other tortilla.
4. Cover the cream cheese side with the sliced plantains. Evenly sprinkle the mini marshmallows on top of the plantains.
5. Lightly dust with ground allspice and sandwich the tortillas together creating a quesadilla.
6. In the original non-stick pan, add butter and bring it to medium-low heat slowly over 3-4 minutes brown each side.
7. While the quesadilla is cooking, mix in a small bowl the strawberry preserves and chipotle liquid.
8. Remove quesadilla and allow to sit for 1-2 minutes. Cut into six pieces and arrange on a warmed plate. Lightly dust with powdered sugar. Place the chipotle-strawberry preserves onto the plate and serve!