

Chicken Quesadillas with Grilled Pineapple Hatch Chile Salsa

Ingredients for 20 quesadilla quarters:

- ▷ 20 tortillas, 8" diameter
- ▷ 6 chicken thighs (bone-in, skin on)
- ▷ 1 can refried black beans
- ▷ $\frac{1}{4}$ c chopped roasted Hatch chiles, mild or hot to taste
- ▷ 1 onion, thinly sliced
- ▷ 3 cloves garlic
- ▷ 2 c shredded Monterey Jack cheese
- ▷ 4 tsp cumin
- ▷ 3 tsp Penzeys Adobo Seasoning
- ▷ 1 tsp garlic powder
- ▷ 3 Tbsp olive oil
- ▷ 1 Tbsp unsalted butter
- ▷ Juice of $\frac{1}{2}$ squeezed lime
- ▷ 3 Tbsp chopped cilantro, plus more for garnish
- ▷ Kosher salt and pepper to taste

Ingredients for Salsa:

- ▷ 6 slices cored Pineapple, $\frac{1}{2}$ " thick
- ▷ $\frac{1}{2}$ red onion, finely diced
- ▷ $\frac{1}{4}$ c chopped, roasted hatch chiles
- ▷ 1 Tbsp chopped cilantro
- ▷ 1 avocado, $\frac{1}{2}$ " dice
- ▷ Juice of one small lime
- ▷ 1 tsp cumin
- ▷ 1 Tbsp vegetable oil
- ▷ 1 tsp agave, substitute honey
- ▷ Kosher salt and pepper to taste

Directions:

For chicken:

Preheat oven to 375°.

Place chicken thighs in a roasting pan and season with salt, pepper, cumin, garlic powder and Adobo seasoning on both sides. Drizzle olive oil on chicken and bake in oven for about 50-60 minutes until skin is browned and chicken is cooked through.

While chicken is baking, in a small sauté pan heat one tablespoon of butter and one tablespoon of oil on medium low. Add onions and another teaspoon of cumin to caramelize onions. Stir frequently so onions develop a deep amber color. This should take about 30 minutes, add garlic in the last 5 minutes of the process.

Remove from the chicken oven and allow to cool. Once cool enough to handle, shred chicken in bite size pieces. Add lime juice, an additional teaspoon of cumin, chopped cilantro and chopped Hatch chiles.

For Salsa:

Heat a tablespoon of vegetable oil in a grill pan on medium-high heat. Add pineapple slices and season with a little salt and pepper. Grill pineapple for about 3 minutes each side, until golden marks appear on the fruit. Remove from heat and allow to cool completely. Once cooled, dice slices and add additional ingredients while gently mixing in a bowl to incorporate.

Assemble Quesadillas:

Lay out tortillas on a flat surface. Spread about $\frac{1}{8}$ cup of black beans on one half of the tortilla. Place a few of the onions on black beans, followed by a small handful of chicken mixture and some shredded cheese. Fold the uncovered half over, so you have a half circle. Continue the process so you have 10 halves.

Heat your grill pan with a tablespoon of oil to medium high. Place quesadillas on grill pan and use a lid to gently push down on quesadilla to help it bind. Flip after two minutes and cook the other side. Continue process until all quesadillas are cooked and transfer to a cutting board. Cut Quesadillas in half.

Garnish with fresh cilantro and serve immediately alongside salsa or keep warm in a 250° oven until ready to serve.

