

# Brie Quesadillas with Mango Lime Salsa



**Yields** 6 Servings **Prep Time** 20 mins **Cook Time** 15 mins **Total Time** 35 mins

- 6 large, burrito size tortillas
- 2 wheels brie cheese
- 2 large apples, thinly sliced
- 4 tbsp. Sonoma Harvest Tahitian Lime Olive Oil
- 2 chicken breasts (optional), seasoned, sautéed and sliced

## For Mango Salsa

- 2 ripe mangos
- ½ cup finely diced red onion
- 3 tsp minced cilantro
- 3 tsp Sonoma Harvest Sriracha Lime White Balsamic
- 4 tbsp. finely diced red bell pepper
- ½ tsp salt

1 Combine all ingredients for salsa. Refrigerate and allow to chill for minimum of 20 minutes.

2 Cut brie into 1/4 inch slices. (Tip: place brie in freezer for 15 minutes prior to make slicing easier). Thinly slice apples.

3 Brush tortillas on one side with a small amount of Sonoma Harvest Tahitian Lime Olive Oil. Assemble each quesadilla with oiled side out adding brie, apple slices, mango salsa, and chicken (optional). Heat on a lightly oiled griddle or skillet over medium heat until golden on each side.

4 Serve with cilantro lime rice, tortilla chips