

Recipe for Julia Heffelfinger

Grilled Turkey & Poblano Quesadillas with Avocado Crema

Serves 4

Everyone needs a fun, fresh Thanksgiving leftover idea. Here, I combine shredded turkey, pepper Jack cheese, roasted poblanos, charred scallions and cilantro in a crispy grilled tortilla. On the side, a cooling avocado crema is a delicious counterpoint to the spicy quesadilla. If you're making this recipe any other time of year, feel free to swap shredded chicken in for the turkey. Pro-tip: If you're grilling the quesadillas in batches on a stove top grill pan, preheat your oven to 250° and set a baking sheet in the oven. Keep the quesadillas warm in the oven while you finish up the others.

1 ripe Hass avocado—halved, pitted and chopped

½ cup sour cream

3 Tablespoons fresh lime juice, plus lime wedges for serving

1 large garlic clove, finely grated

Kosher salt and pepper

Vegetable oil, for greasing

1 bunch of scallions, trimmed

1 large poblano pepper

4 large burrito-size flour tortillas

1½ cups shredded leftover turkey or chicken

2 cups shredded Monterey or Pepper Jack cheese (or a blend of both; about 8 ounces)

½ cup small cilantro sprigs, plus more for garnish

1. In the bowl of a food processor, puree the avocado with the sour cream, lime juice and garlic until very smooth. Season with salt and pepper. (Alternatively, you can mash everything together in a small bowl using a fork.) Scrape into a small serving bowl. Cover with plastic wrap, pressing it directly onto the surface of the crema so that avocado doesn't oxidize. Refrigerate until ready to use.
2. Preheat a grill or grill pan over moderately high heat for 3 to 5 minutes. Brush with vegetable oil. Grill the scallions and poblano, turning occasionally, until the scallions are tender and lightly charred and the poblano is nicely charred all over, about 5 minutes for the scallions and 10 minutes for the poblano. Transfer the scallions to a work surface and chop. Place the poblano in a resealable plastic bag. Seal and let sit for 10 to 15 minutes. When the poblano is cool enough to handle, use a paper towel to wipe off the charred skin. Stem, seed and thinly slice the poblano.
3. Working one at a time, sprinkle one half of a tortilla with ¼ cup of cheese. Top with some turkey, sliced poblano, scallions and cilantro. Top with another ¼ cup

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of cheese. Fold the other half of the tortilla over the filling and repeat with the remaining tortillas, cheese, turkey, poblano, scallions and cilantro.

4. Preheat a grill or grill pan over moderate heat. Brush with oil. Grill the quesadillas until the cheese is melted and the outsides are charred and crispy, 2 to 3 minutes per side.
5. Transfer to a cutting board and let cool slightly. Cut into wedges and serve with the avocado crema, lime wedges and more cilantro.

NOTE If you do not have a grill or grill pan, the quesadillas can be cooked in a large nonstick skillet in 1 tablespoon of oil.