

VEGETABLE QUESADILLAS

With Black Bean Salsa and Border Guacamole

Serves 4

- 4 12 Inch Flour Tortillas
- 1 teaspoon Fustini's Single Varietal EVOO
- 1 Large Onion - Sliced
- 6-8 Artichoke Hearts - Well Drained and Roughly Chopped
- 1 Roasted Red Pepper - Diced
- 1 Pound Asparagus - peeled and Cut on Bias into 2 Inch Pieces
- 1 Tablespoons Fustini's Harissa EVOO
- 1 Pound Mexican Crumbling Cheese or Blend

Preheat oven to 400 degrees. Heat a 14-inch nonstick skillet over moderate heat. (You may also do this on a flat top). Working one at a time, place the tortillas in the dry pan and cook until lightly browned. Flip over and cook on the other side until lightly browned. Flip again and continue cooking on each side until the tortilla is dry and crisp. Remove from pan and carefully set on baking sheet. Repeat until all tortillas are crisp, stiff and dry. Use more than one baking sheet if necessary.

Heat Fustini's Single Varietal EVOO in large skillet over moderate heat and just as the oil begins to smoke, add the onion and caramelize, stirring often - 10 minutes. Add the artichoke hearts and red pepper and cook another minute. Remove from the heat and add the asparagus. Spread the mixture over each of the four tortillas, drizzle with Fustini's Harissa EVOO, top with the cheese and place into hot oven. Bake until cheese is bubbly and quesadillas are hot.

To serve, invert one of the quesadillas onto another, or fold each one over to make half moons. Cut into wedges and serve with black bean salsa and border guacamole.

Black Bean Salsa

- 1 Cup Cooked Black Beans
- 1 Jalapeno - Minced
- 2 Tablespoons White Onion - Finely Diced
- 1 Clove Garlic - Minced
- 3 Tablespoons Red Pepper - Finely Diced
- 1/4 Cup Cucumber - Peeled, Seeded and Finely Diced
- 2 Roma Tomatoes - Peeled, Seeded and Chopped
- 1/4 Cup Cooked Corn
- Juice of 1/2 Lime
- 1 teaspoon Fustini's 12 Year White Balsamic Vinegar
- 1/2 teaspoon Fustini's Tunisian Harissa EVOO
- 1/8 teaspoon Cumin
- 1/8 teaspoon Chili Powder

2 Tablespoons Cilantro - Chopped
Mix all together and let sit 30 minutes.

Border Guacamole

3 Avocados - Ripe
2 Tablespoon Cilantro - Plus More for Garnish
1/2 Cup Red Onion - Finely Diced
1-2 Jalapeno - Seeded and Minced
Juice of 1 Lime
Drizzle Fustini's Persian Lime EVOO
Freshly Ground Black Pepper
Kosher Salt
Drizzle Fustini's 12 Year White Balsamic Vinegar

Cut avocados in half, remove pit, score meat in crisscross pattern and remove with spoon to large bowl. Add cilantro, red onion, jalapeno, lime juice, Fustini's Persian Lime EVOO and a little salt and freshly ground black pepper and fold together. Season with Fustini's 12 Year White Balsamic Vinegar and serve with chips.

Pico de Gallo

3-4 Roma Tomatoes - Peeled, Seeded and Finely Diced
1/4 Cup White Onion - Finely Diced
1 Jalapeno - minced
1 Tablespoon Cilantro - Finely Minced
1/2 teaspoon Fustini's Sicilian Lemon Balsamic Vinegar
1/2 teaspoon Fresh Lemon Juice
1/2 teaspoon Savannah Bee Acacia Honey
Salt and Pepper
Mix all together and serve.

Mango Salsa

1 Mango - Peeled and Finely Diced
1/4 Cup Red Onion - Minced
1 Jalapeno - Seeded and Minced
1 Tablespoons Fresh Cilantro - Minced
Juice of 1/2 Lime
Splash Fustini's 12 Year White Balsamic Vinegar
Drizzle Fustini's Persian Lime EVOO
Salt and Pepper
Mix all together and serve.