

## **Featured Recipe:**

### **Dragonflies Bed and Breakfast**

603-927-4053 | 9 Kezar St. , North Sutton, NH

**Website:** <http://www.dragonfliesbnb.com>

*Convenient at pretty village center with lake frontage.*

## **Quesadillas with Avocado and Tomato**

### **Ingredients**

- 1 cup white corn kernels
- 1/4 cup cream cheese
- 1/2 cup aged grated cheddar cheese
- 1 teaspoon lemon juice
- 1/8 teaspoon curry powder
- 1/4 cup finely chopped onion
- 1 Tablespoon chopped cilantro
- 4 Tortillas
- 1 Tablespoon of olive oil
- Tabasco
- 1 sliced avocado
- Tablespoon of chives
- 1 Large beefsteak tomato

### **Method**

Preheat oven to 400F.

Brush baking sheet with half the olive oil.

Mix cream cheese with lemon juice, curry and a little salt and pepper.

Stir in onion, cilantro and corn.

Spread quarter of the mixture over each of the four tortillas.

Cover with cheddar cheese and fold each tortilla firmly in half.

Brush tortillas with remaining olive oil.

Bake for approximately 10-15 minutes (until golden).

Slice into wedges and serve with avocado and tomato slices.

Sprinkle sparingly with chives and tabasco.