

# Corn and Zucchini Quesadilla with Smoked Tomato Salsa and Avocado Relish

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*I've scaled up this Bobby Flay recipe to serve at a party for 12. If you have a smaller group, I recommend making the full amount to have all three components prepared and ready in the refrigerator for an easy snack or appetizer. The Smoked Tomato Salsa and Avocado Relish are excellent dips for tortilla chips as well.*

12 8-inch flour tortillas  
8 ounces Monterey Jack cheese shredded  
8 ounces white cheddar cheese shredded  
¼ cup chopped red onion  
1 jalapeno chile, minced  
2 cobs fresh corn, cut from the cob  
2 small zucchini, diced

## Smoked Tomato Salsa

3 medium tomatoes, grilled whole  
¼ cup diced red onion  
1 Tablespoon minced jalapeno

½ cup fresh lime juice  
2 Tablespoons chile powder

## Avocado Relish

2 ripe avocados, cubed  
2 Tablespoons diced red onion  
1 Tablespoon minced jalapeno  
3 Tablespoons fresh lime juice  
2 Tablespoons chopped cilantro  
1 pinch salt and freshly ground black pepper (to taste)

- 1 Preheat oven to 450°. Grill tomatoes until lightly charred for salsa and set aside.
- 2 While tomatoes are cooking, chop red onion and mince jalapeno for all three components, placing correct amounts in three separate bowls for Quesadilla, Smoked Tomato Salsa and Avocado Relish. Add cut corn and diced zucchini in bowl for Quesadilla.
- 3 Lay six tortillas on a sheet pan. Top with mix of jack and cheddar cheese and then the corn and zucchini mix. Top with another tortilla and press it down. Bake in 450° oven for about 8 minutes until tortillas are crisp and the cheese has melted.
- 4 While the quesadillas are baking, mix the salsa and relish. For Smoked Tomato Salsa, chop grilled tomatoes and add to the bowl with red onion and jalapeno along with lime juice and chile powder.
- 5 For Avocado Relish, add the cubed avocado, lime juice and cilantro to the bowl with red onion and jalapeno and season with salt and pepper.
- 6 To serve, use a pizza cutter to cut each quesadilla into 6 wedges. Top each wedge with a spoonful of Avocado Relish and Smoked Tomato Salsa.

Servings: 12

Preparation Time: 12 minutes

Cooking Time: 8 minutes

Total Time: 20 minutes

## Nutrition Facts

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Nutrition (per serving): 354 calories, 171 calories from fat, 19.6g total fat, 36.7mg cholesterol, 472.7mg sodium, 605.9mg potassium, 34.2g carbohydrates, 5.4g fiber, 4.8g sugar, 14.7g protein.

## Source

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Author: Bobby Flay

Source: Adapted from Bold American Food, 1994

