



Grilled Rainbow Trout Quesadillas

Ingredients:

- 12 (4 ounces each) Natural Style Clear-Cut® Boneless Rainbow Trout Fillets
- 3/4 pound shredded Trout Fillets
- 3/4 pound shredded Monterey Jack cheese
- 3/4 pound shredded Cheddar cheese
- 12 (10-inch) flour tortillas
- 1 quart tomato salsa
- 1-1/2 cups sour cream
- 4 avocados (medium, 48 count)

Makes: 24 servings.
Prep Time: 10 minutes
Cook Time: 10 minutes



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Directions:

1. Preheat grill to medium heat.
2. Season trout fillets with salt and pepper
3. Grill until just cooked through, about 2 minutes per side.
4. Remove and discard skin; break up trout into bite size pieces.
5. Refrigerate until needed.
6. Arrange 1/4 cup of each cheese over half of one tortilla.
7. Top cheese with 1/3 cup trout and 1/3 cup salsa; fold tortilla in half.
8. Place tortilla on hot, dry griddle; cook, turning once, until tortilla is lightly browned on both sides and cheese is melted.
9. Cut into quarters.
10. Serve with 2 tablespoons sour cream, and 1/3 of a peeled, sliced avocado.

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Recipe and photo courtesy of Clear Spring Foods, Inc

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