

# **Smoked Salmon Quesadillas with Creamy Chipotle Sauce**

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**Servings: 3**

**1/2 cup creme fraiche or sour cream**  
**2 tablespoons minced chipotle peppers in adobo sauce**  
**2 tablespoons lime juice**  
**1/8 teaspoon salt**  
**1/8 teaspoon pepper**

## **QUESADILLAS**

**1/4 cup cream cheese, softened**  
**2 ounces fresh goat cheese**  
**3 eight-inch flour tortillas**  
**3 ounces smoked salmon or lox, chopped**  
**1/4 cup shallots, finely chopped**  
**1/4 cup roasted red sweet pepper, finely chopped**  
**fresh cilantro, coarsely chopped**

In a small bowl, mix the creme fraisch, chipotle peppers, lime juice, salt and pepper.

In another bowl, mix the cream cheese and goat cheese until blended. Spread over the tortillas.

Top a half side of each with the salmon, shallots and red pepper; fold over.

Place the quesadillas on a greased griddle. Cook over medium heat for 1 to 2 minutes on each side or until lightly browned and the cheeses are melted.

Serve with the sauce.

Top with cilantro.

Yield: 2/3 cup sauce

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Per Serving (excluding unknown items): 314 Calories; 12g Fat (34.0% calories from fat); 8g Protein; 44g Carbohydrate; 2g Dietary Fiber; 21mg Cholesterol; 488mg Sodium. Exchanges: 2 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 2 Fat.