THE J.M. SMUCKER Co

Plantain and Peanut Quesadillas with Chipotle Strawberry Preserves

This dish is quite versatile and was inspired by the classic Mole Poblano from Mexico. It could be served as a breakfast or dessert item. Predominant flavors aresweet (plantain) & salty (Jif Crunch Peanut butter). The Chipotle-Strawberry preserves provide a subtle spiciness to the flavor profile. There is also a textural contrast between the crunchof the golden brown tortilla and crunchy peanuts with the soft/smooth ingredients: plantain, cream cheese, and marshmallows. This is an easy item to make and you could prepareany number of these items in a production operation by having steps 1-5 and step 7 pre-done. All a line cook would need to do is brown the quesadilla at lower heat for a longeramount of time as an adjustment to the method. Easy to make vegan by substituting for Vegan Cream Cheese and Margarine (for the butter. I've done this as well with a Peanut-Chocolate dipping sauce -- essentially a thinned version of your Jif To Go® Chocolate Silk Peanut Butter & Chocolate Flavored Spread. That really ties well to the original inspiration ofMole Poblano but I like the new flavors introduced with the Chipotle-Strawberry preserves better.

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	N/A	N/A

Ingredients

- 2 Tb Vegetable Oil (Canola or Peanut)
- 1 Large Plantain, Firm but Ripe (not green)
- 2 ea 8” Flour Tortillas
- 2.5 Tb Extra Crunchy Jif Peanut Butter, room temperature
- 2 Tb Cream Cheese, room temperature
- Pinch of Ground Allspice (ideally in a shaker to spread evenly)
- 2 Tb Mini Marshmallows
- 1 TB Butter
- 3 Tb Strawberry Preserves
- Pinch Ground Chipotle Chiles or sub 1/8 tsp of liquid from Chipotle en Adobo
- 1 Tsp Powdered Sugar

Directions

Remove peel by cutting lengthwise into the skin. Slice lengthwise the plantain into ¼” slices.

Heat a 10-12” non-stick pan over medium heat and add the vegetable oil. Brown the plantains onboth sides, remove and drain on paper towels. Keep any remaining oil in the pan for later use.

Assemble quesadilla by spreading the peanut butter on one of the tortillas. Do the same with thecream cheese on the other tortilla.

Cover the cream cheese side with the sliced plantains. Work to cover as evenly as possible withoutoverlapping the edges of the tortilla. Evenly sprinkle the mini marshmallows on top of the plantains.

Lightly dust with the ground allspice and lay the other tortilla (peanut butter side down) on top of theother tortilla, sandwiching the ingredients between the two.

In the original non-stick pan, add the butter and bring it to medium-low heat. Slowly over 3-4 minutes brown each side. Ideally 90 to 120 seconds on each side. Looking for a nice golden brown and the marshmallows to puff/melt which will help lock in the ingredients later.

While the quesadilla is cooking, mix in a small bowl the strawberry preserves and the ground chipotle. Place in a metal or ceramic ramekin.

Remove quesadilla and allow to sit for 1-2 minutes.

Cut into six pieces and arrange on a warmed plate. Lightly dust with powdered sugar.

Place the Chipotle-Strawberry preserves onto the plate and serve.

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