

CUMIN-CRUSTED CHICKEN AND CHEDDAR QUESADILLAS WITH BASIL SOUR CREAM



Recipe courtesy of Chef Jack McDavid, Jack's Firehouse, Philadelphia, on behalf of the American Dairy Association

Makes 4 servings

Prep time: 10 minutes

Cook time: 25 minutes

Ingredients:

For chicken:

1 tablespoon ground cumin

1 teaspoon salt

1/2 teaspoon pepper

pinch of cayenne pepper

4 skinless, boneless chicken breasts (about 1 1/2 pounds)

For sautéed mushrooms:

2 tablespoons unsalted butter

2 portabello mushroom caps, cleaned and thinly sliced

1 small red onion, thinly sliced

salt and pepper, to taste

For basil sour cream:

1 cup loosely packed basil leaves
2 garlic cloves
salt and pepper, to taste
2 cups sour cream

For quesadillas:

6 (12-inch) flour tortillas
3/4 pound Cheddar cheese, grated

For chicken: In a small bowl, combine cumin, salt, pepper and cayenne. Rub chicken breasts with spice mixture. Grill chicken 6 minutes on each side or until tender. Remove from heat and thinly slice; set aside.

For sautéed mushrooms: Heat butter in a sauté pan over medium heat. Add sliced mushrooms and onions. Season to taste with salt and pepper. Cook until mushrooms are soft. Remove from heat and set aside.