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Grilled Salmon Quesadillas with Peach & Mango Habanero Salsa

- 1 (8 oz) salmon filet
- 3 Tbsp. olive oil, divided
- 1 tsp Lemony Dill Seasoning
- 4x10 inch flour tortillas, warmed
- 6 oz goat cheese, crumbled
or 1 ½ cups shredded Monterey Jack cheese

Preheat grill to medium-high. Brush Salmon with 2 Tbsp oil and sprinkle with Lemony Dill. Grill covered, 5 minutes per side or until fish flakes. Transfer to a plate and flake with a fork. Spoon salmon over half of each tortilla, leaving a 1 inch border. Sprinkle with cheese; fold tortillas in half. Brush with remaining oil and grill over medium heat until browned on both sides. Serve with Peach & Mango Habanero Salsa.

Lemony Dill Seasoning & Peach & Mango Habanero Salsa