

**RICHARD'S**

*Cajun Country*  
**RECIPES**



# *Cajun Tex Mex* **ANDOUILLE QUESADILLA**

## INGREDIENTS

### MEAT

(12 OZ) PACKAGE OF RICHARD'S  
ANDOUILLE SMOKED SAUSAGE

### PRODUCE

1 POBLANO CHILE  
1/2 RED BELL PEPPER  
1/2 LARGE RED ONION  
1/2 CUP FROZEN CORN KERNELS

### GRAINS

4 FLOUR TORTILLAS

### DAIRY

2 CUPS SHREDDED COLBY CHEESE  
1/4 CUP SOUR CREAM (OPTIONAL)

### OILS & VINEGARS

1 TABLESPOON CANOLA OIL  
1/4 CUP SALSA (OPTIONAL)

## PREPARATION

Heat 1 tablespoon of canola oil in a large skillet over medium heat. Add poblano pepper, red pepper, red onion, and corn. Stir in the diced **Richard's Andouille Sausage**, cook until soft, about 15 minutes.

Spoon 1/4 of the sausage mixture on one half of each tortilla; top each with 1/2 cup cheese. Fold over tortillas to make a half moon shapes. Repeat with remaining ingredients.

Heat the remaining 1 tablespoon of canola oil in large skillet over medium heat. Cook quesadillas until the cheese is melted and the tortilla is brown and crispy, about 5 minutes per side. Cut each quesadilla into 4 wedges and top with sour cream and salsa, if desired. Enjoy!

## FEATURED PRODUCT

**Richard's  
Andouille  
Sausage**

