

# Crab Quesadillas with Poblano Cream

## Ingredients

- 2 fresh poblano chiles (about 1/2 lb.)
- 3 ozs Neufchatel cheese or cream cheese, softened
- 1/4 cup sour cream
- 1 tbsp fresh lime juice
- 1 tsp minced garlic
- 1 lb lump crabmeat, shell pieces removed
- 1 1/4 cups shredded Monterey Jack cheese
- 1/2 cup sliced green onions
- 1 tsp ground coriander
- 1/4 tsp salt
- 6 (8-inch) flour tortillas
- butter flavored cooking spray
- 1 1/2 cups chopped tomatoes

## Summary

**Yield:** 6

**Source:** Priscilla (adapted from Weight Watchers Magazine)

**Prep Time:** 30 minutes

**Category:** Seafood

## Instructions

**Serves:** 6

**Rating:** Awesome

Cut chiles in half lengthwise, and discard stems, seeds, and membranes. Place chile halves, skin side up, on a foil-lined baking sheet, and flatten with hand. Broil 15 minutes or until chiles are blackened. Place in a zip-top plastic bag; seal, and let stand 5 minutes. Peel chiles.

Place roasted chiles, Neufchatel cheese, and next 3 ingredients in a food processor; process until

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smooth, scraping sides of processor bowl twice. Reserve 6 tablespoons Poblano Cream to top quesadillas.

Combine remaining Poblano Cream, crabmeat, and next 4 ingredients in a medium bowl; gently stir until combined. Spread about 1/2 cup crab mixture on one-half of 1 tortilla; fold tortilla in half to cover filling. Repeat procedure with remaining crab mixture and tortillas. Cover quesadillas with a slightly damp towel to keep them from drying out.

Coat a large nonstick skillet with cooking spray, and place over medium heat until hot. Add 2 quesadillas, and cook 2 minutes on each side or until browned. Remove from skillet; set aside, and keep warm. Repeat procedure with remaining quesadillas.

Cut each quesadilla in half. Top each serving with 1/4 cup chopped tomato and 1 tablespoon reserved Poblano Cream.