

Squash Blossom Quesadillas with radicchio, avocado and brie

A skosh bitter and creamy from both brie and avocado, these slap-together, end-of-summer quesadillas make quick work of any squash blossoms still scattered throughout your garden. I'm partial to corn tortillas, but small flour tortillas will work just fine.

Makes 4

Olive oil cooking spray, or a light brushing of oil

Eight 6" corn tortillas

A handful of squash blossoms, gently cleaned, rough-chopped

1/4 small head radicchio, cored, shredded crosswise

1 scant cup diced brie (about 4 ounces)

1 small avocado, thinly sliced

Heat a cast-iron skillet over medium-high heat for about 2 minutes, until hot but not smoking.

On a work surface, generously coat the tops-only of all 8 tortillas with cooking spray (or lightly brush with oil). Flip 4 of the tortillas over; these will now be the bottoms.

Depending on the size of your skillet, you can make all 4 quesadillas at once, or work in batches.

Transfer the tortilla bottom(s) to the skillet, sprayed-side down. Top with one-quarter each of the squash blossoms, radicchio, brie, and avocado, making sure not to pile the filling too high. (Extras can be stirred together to make a unique salsa or little salad.) Cover with the tortilla tops, sprayed-side up.

Cook about 5 minutes total, flipping once and pressing gently on the tops with a spatula, until the cheese melts and both the top and the bottom are golden brown. Let stand for 1 minute before slicing into wedges.