



Duck and Mango Quesadillas

Recipe adapted from Maple Leaf Farms. For more information, visit MapleLeafFarms.com.

Ingredients

1 Maple Leaf Farms duck breast*
½ cup mango, julienne
1 tbsp minced green onion
1 tbsp minced cilantro
1 tbsp sliced jalapenos, seeded
4 oz fresh mozzarella, julienne
6 flour tortillas, 6"

Instructions

Set EGG for direct cooking at 350°F/177°C.

Grill duck breasts on EGG for 6 minutes, turning every 2 minutes. Remove skin and shred or cut meat into julienne strips.

Evenly divide cheese over bottom half of flour tortillas. Top each evenly with remaining ingredients.

Fold each tortilla in half. Gently press down to seal.

Grill tortillas on the EGG, 2-3 minutes per side until lightly golden.

Cut each tortilla into 4 wedges.

*Roasted Garlic Marinated Duck Breast also works in this recipe.

Makes 24 mini quesadillas