

## Green Chili and Corn Quesadillas

From Milk Street's *The World in a Skillet* by Christopher Kimball

Serves 4

### Ingredients

4 tablespoons neutral oil or lard, divided  
2 cups fresh corn kernels from 2 or 3 ears or thawed frozen corn kernels, patted dry  
2 poblano chilies, stemmed, seeded and thinly sliced  
1 medium white onion, halved and thinly sliced  
1 teaspoon dried oregano, preferably Mexican oregano  
 $\frac{3}{4}$  teaspoon ground cumin  
Kosher salt and ground black pepper  
5 ounces queso Oaxaca or pepper jack cheese, shredded (1  $\frac{1}{4}$  cups)  
 $\frac{1}{2}$  cup lightly packed fresh cilantro, chopped  
2 tablespoons pickled jalapenos, chopped, plus 1 tablespoon brine  
Four 10-inch flour tortillas

### Instructions

1. In a 12-inch nonstick skillet over medium-high, heat 1 tablespoon oil until barely smoking. Add the corn and cook, stirring just once or twice, until charred, 3 to 5 minutes. Transfer to a large bowl and set aside.
2. In the same skillet over medium-high, heat 1 tablespoon of the remaining oil until shimmering. Add the chilis, onion, oregano, cumin,  $\frac{3}{4}$  teaspoon salt and  $\frac{1}{2}$  teaspoon pepper; cook, stirring occasionally, until the vegetables soften and brown, 6 to 9 minutes. Transfer to the bowl with the corn and cool slightly. Meanwhile, wipe out the skillet and set aside.
3. To the vegetable mixture, stir in the cheese, cilantro, pickled jalapenos and their brine. Taste and season with salt and pepper. Divide the mixture evenly among the tortillas, spreading it over half of each. Fold the unfiled sides over and press.
4. In the skillet over medium-high, heat 1 tablespoon of the remaining oil until shimmering. Add 2 of the quesadillas and cook until the tortillas are golden brown on the bottom, about 2 minutes. Flip and cook, adjusting the heat as needed, until the second sides are browned, another 2 to 3 minutes. Transfer to a platter and toast the remaining quesadillas in the same way using the remaining 1 tablespoon oil.