

## Corn, Zucchini, and Black Bean Quesadillas

Serves 4

### Grill pan vegetables:

- 2 ears of corn, unshucked
- 1 medium zucchini, halved lengthwise
- 2 T olive oil, divided
- Kosher salt and freshly ground black pepper
- 2 medium naganegi (leek) (reserve one for salsa)

### Salsa:

- 1 avocado, diced
- 1 naganegi (leek), thinly sliced
- 150 g cherry tomatoes, coarsely chopped
- 2 T coarsely chopped fresh cilantro
- 2 T fresh lime juice
- ½ tsp salt
- Pinch of cayenne pepper

### Quesadillas:

- 4 (20-cm) flour tortillas
- 188 g shredded Monterey Jack cheese
- 420 g black beans, drained, rinsed
- 2 T vegetable oil, divided
- Cilantro leaves (pak chee) with tender stems (for serving)
- Lime wedges (for serving)

### Grill pan the vegetables:

1. Wipe pan with vegetable oil-soaked paper towels and heat over **medium-high**. Grill **corn**, turning to cook evenly, until kernels are tender, **about 20 minutes**. Let corn steam in its husk **10 minutes**, then shuck and cut kernels from cob. Transfer kernels to a large bowl.
2. Grill **zucchini** and **naganegi** in grill pan until tender and lightly charred, **8 -10 minutes**.
3. Coarsely chop **zucchini** and **scallions**, then toss with **corn**

### Make the salsa:

Combine **avocado**, **naganegi**, **tomatoes**, **cilantro**, **lime juice**, **salt**, and **cayenne** in a medium bowl.

### Assemble the quesadillas:

1. Arrange **tortillas** on a work surface. Dividing evenly, layer **cheese**, then **beans**, then grilled **vegetables** on one side of each tortilla. Fold tortillas in half to create half-moons.
2. Heat **1 T canola oil** in a large heavy skillet over **medium-low** until hot, then cook 2 tortillas, turning once, until cheese is melted and tortillas are brown, **1–2 minutes per side**. Transfer quesadillas to serving plates, then cook remaining tortillas with remaining oil.
3. Sprinkle quesadillas with **cilantro (pak chee)** leaves and serve with **salsa** and **lime wedges** alongside.

### Do Ahead

Vegetables can be grilled, covered, and chilled for up to 3 days.

