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Crab Quesadillas with Mango Salsa

- * 2 Cups Mango Salsa
- * 1 lb. lump crabmeat
- * 1 package of 6-inch round flour tortillas
- * 1 medium green bell pepper, cut into thin strips
- * 1 medium red bell pepper, cut into thin strips
- * 1/2 of a red onion, cut into strips
- * 1 tablespoon olive oil
- * 8 oz. mascarpone cheese
- * 1/4 tsp. cayenne pepper
- * 1/4 cup cilantro, finely chopped
- * 1 cup Monterey Jack cheese, shredded
- * cooking spray 1.

1. Preheat the oven to 450 °F (230 °C).
2. Heat the olive oil in a frying pan. To that, add the onions and peppers. Cook for about 5 minutes or until onions are translucent.
3. Meanwhile, sift through the crab meat and remove any shell fragments. Stir into the crab the marscapone cheese, cayenne pepper and cilantro. Mix well.
4. Spray half of the tortillas with cooking spray. Lay them flat (sprayed side down) on baking sheets.
5. Add equal portions of the crab meat and then equal portions of the onions and peppers. Sprinkle with the Monterey Jack cheese.
6. Place the remaining tortillas on top and spray with cooking spray.
7. Bake for about 10 minutes or until golden in color.
8. After removing from the oven, allow to sit for a minute. Then, cut each tortilla into quarters. Serve with mango salsa.

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