



## Easy Breezy Cheesy Cocktail Quesadillas

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Recipe Courtesy of Mary Connolly

Yield: 4 wedges per quesadilla

This recipe is great for company because it's quick on prep time and goes great with wine. There aren't a lot of ingredients\* to this dish, but each ingredient is a flavor powerhouse on it's own and a little goes a long way. Put it all together and it's a tasty flavor explosion!

### *Ingredients:*

5 1/2 inch corn tortillas; you will need 2 per quesadilla.

Oil-cured wrinkly black Moroccan olives, to taste; chopped fine.

Mild Peppadew peppers, to taste; sliced into strips.

Freshly-grated full-fat cheese\*\*, to taste. Use either a hard cheese such as Parmesan or a semi-soft cheese, like a fontina or a gouda.

### *Optional garnish:*

Sour cream, low-fat or non-fat Greek yogurt.

Chopped fresh flat-leaf parsley or cilantro.

1. Heat a skillet or griddle over a high flame. When pan is hot reduce flame to medium and spray with cooking spray.
2. Add a tortilla. Sprinkle with some chopped olives, sliced peppers and grated cheese.
3. Top with another tortilla and press down gently. Allow to cook until the bottom tortilla is lightly browned, then flip over and cook the other side. Cook for about 2 1/2 - 3 minutes per side.
4. When both sides are toasty brown remove from heat and cut into wedges.
5. Arrange on a plate, add a dollop of sour cream and serve it up!

\* Most of these ingredients can be found in the "gourmet" section of your

supermarket or at the local gourmet food/cheese shop.

\*\* I am currently obsessed with Marieke Gouda, an aged cow's milk cheese that's about as close to authentic Dutch Gouda as you can get in the States, made in Wisconsin!

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