



## Harley Farms Goat Dairy

### Goat Cheese Quesadillas with Roasted Red Pepper Sauce

**Difficulty:** Easy

**Prep Time:** 10 minutes

**Cook Time:** 35 minutes

**Yield:** 4 Servings

*1 small onion, chopped coarse*

*3 garlic cloves, chopped*

*3 tablespoons olive oil*

*2 red bell peppers, roasted (procedure follows)*

*2 tablespoons chopped fresh basil leaves*

*Salt, pepper*

*6 (9 to 10-inch) flour tortillas*

*1 (4 1/2-ounce) log soft mild Harley Farms Chevre such as Plain Chevre Log, cut into 4 pieces, at room temperature*

*1/4 cup prepared basil pesto\**

*1 small onion, sliced thin*

*2 tablespoons unsalted butter, softened*

*\*available at specialty food shops and many supermarkets*

**Make sauce:** In a skillet cook onion and garlic in 1 tablespoon oil over moderate heat, stirring, until softened. Transfer onion mixture to a food processor and add roasted peppers, basil, remaining 2 tablespoons oil, and salt and pepper to taste. Blend sauce until smooth and transfer to a small bowl. (Sauce may be made up to 3 days ahead and chilled, covered.)

Put 1 tortilla on a work surface and spread with 1 goat cheese piece, covering surface evenly. Spread 1 tablespoon pesto over goat cheese and cover with one fourth of onion. Repeat layering in the same manner, ending with a tortilla and gently pressing layers together. Make 1 more layered quesadilla with the remaining tortillas, goat cheese, pesto, and onion. Spread top and bottom of each quesadilla with 1/2 tablespoon butter.

Heat a griddle or well-seasoned 10-inch cast iron skillet over moderately high heat until hot but not smoking. Cook quesadilla, 1 at a time, gently pressing down with a metal spatula, until golden, about 4 minutes on each side. Cut each quesadilla into 8 wedges and serve warm with roasted red pepper sauce.

**To Roast Peppers:** Using a long-handled fork, char peppers over an open flame or on a rack set over an electric burner, turning them, until skins are blackened, 4 to 6 minutes. (Or broil peppers on a rack of a broiler about 2 inches from heat, turning them every 5 minutes, 15 to 20 minutes, or until skins are blistered and charred.) Transfer peppers to a bowl and let stand, covered, until cool enough to handle. Keeping peppers whole, peel them, starting at blossom end. Cut off pepper tops and discard seeds and ribs.



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