
Herbed Cheese Quesadillas

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Party Recipes from the Charleston Junior League - 1993

This hors d'oeuvre may be assembled a day ahead of time and stored in the refrigerator. Place a layer of parchment paper or plastic wrap between each quesadilla and cover the stack with plastic wrap.

1 small red onion, cut in 1/2-inch slices
1/4 cup olive oil (or more, as needed)
2 tablespoons balsamic vinegar
1 red bell pepper, roasted, peeled and diced
1/2 pound Monterey Jack cheese, grated
1/4 cup minced fresh herbs (marjoram, parsley, basil, oregano)
freshly ground pepper (to taste)
8 flour tortillas

Preheat the broiler. Oil a baking sheet.

Brush the onion slices with some of the olive oil. Broil on each side until lightly caramelized. Sprinkle with the vinegar. Set aside to cool.

Lower the oven temperature to 400 degrees.

In a medium-size bowl, combine the red pepper, cheese, herbs and a pinch of pepper. Chop the onion and add to the peppers and cheese.

Heat a frying pan (without oil) over high heat. Cook the tortillas for a few seconds on each side to soften.

Divide the pepper and cheese mixture among four of the tortillas. Top with the remaining four. Brush both sides with olive oil. Transfer to a baking sheet.

Bake until lightly browned, about 5 minutes. (The tortillas may be stored overnight before baking.) Cut into quarters and serve immediately.

Yield: 16 quesadillas

Sandwiches

Per Serving (excluding unknown items): 2817 Calories; 110g Fat (35.3% calories from fat); 109g Protein; 345g Carbohydrate; 23g Dietary Fiber; 202mg Cholesterol; 3978mg Sodium. Exchanges: 21 1/2 Grain(Starch); 7 1/2 Lean Meat; 3 1/2 Vegetable; 0 Fruit; 17 Fat.