

Open-faced Quesadillas with Goat Cheese and Roasted Peppers

8 8 inch flour tortillas

½ lb grated Monterey Jack Cheese

¼ lb crumbled goat cheese

3 tbsp olive oil

1 medium onion, thinly sliced

2 medium garlic cloves, peeled and thinly sliced

1 red bell pepper, roasted, peeled, seeded and cut into thin strips

1 yellow bell pepper, roasted, peeled, seeded and cut into thin strips

1 to 2 fresh poblano peppers, roasted, peeled, seeded, cut into thin strips

Salt and pepper to taste

Preheat oven to 350 degrees

Place the tortillas on a flat surface and sprinkle with ¼ cup of Jack cheese. Sprinkle 1 tbsp of goat cheese over the Jack cheese

Heat the olive oil in a large skillet over medium high heat. Add the onion and sauté until it is translucent. Add the garlic and continue to cook until the garlic is lightly golden.

Add the red and yellow bell pepper strips and the chile strips combine thoroughly. Salt and pepper to taste

Divide the sautéed among the tortillas and top with more the cheese.

Bake the quesadillas in the oven for 10 to 12 minutes, or until the cheese melts. Remove from the oven and cut each quesadilla into 4 pieces.

Serve warm.