

MOZZARELLA, TOMATO AND BASIL QUESADILLA WITH PARMESAN CRUST

By: Simply Creative Chef Rob Scott

Ingredients:

Serves 8 - 12

3 tablespoons unsalted butter, room temperature
1 oz finely grated Parmigiano-Reggiano
4 9 – 10 inch flour tortillas
8 oz mozzarella, coarsely grated
2 medium tomatoes, seeded and coarsely chopped (about 1 cup)
1/3 cup coarsely chopped fresh basil
Kosher salt and freshly ground black pepper

Directions:

- ❖ Position a rack in the center of the oven
- ❖ Heat the oven to 200 degrees F
- ❖ In a small bowl, mix the butter and Parmigiano
- ❖ Spread this on one side of each tortilla and set the tortillas on a work surface, buttered side down
- ❖ Distribute the mozzarella among the tortillas, covering only half of each and leaving a 1-inch margin at the edge
- ❖ Follow with the tomatoes and basil and sprinkle with ¼ teaspoon each of salt and black pepper
- ❖ Fold the tortillas in half to enclose the filling, creating a half-moon
- ❖ In a 10 – 12 inch nonstick skillet over medium heat, cook two of the quesadillas, covered, until golden brown on the first side, about 3 minutes
- ❖ Uncover, flip and cook until the second side is golden brown and the cheese has melted completely, about 2 minutes (watch carefully as the Parmigiano crust can burn easily – lower the heat if it's getting too dark)
- ❖ Transfer the quesadillas to the oven to keep warm (up to 30 minutes) and repeat with the remaining two quesadillas
- ❖ Cut the quesadillas in half (or smaller wedges if serving as an hors d'oeuvre) and serve