

Pear, Brie and Jalapeno Quesadillas

Instructor Lori Friedli, SNFC Wine and Cheese Buyer, shares this favorite!

4 flour tortillas
2 firm organic Bartlett pears, thinly sliced
4 oz. Brie, sliced
1 T. finely chopped organic jalapeno (seeds removed)
2 T. grapeseed oil
Sea salt and freshly ground pepper to taste

Place half of the Brie on the tortilla. Top with thin slices of pear and sprinkle with half of the jalapeno. Add a little salt and fresh pepper. Top with another tortilla. Heat half of the oil in a skillet. Place the quesadilla in the skillet and brown for about 3 minutes on each side. Remove from the pan and cut into eight triangles. This makes a great appetizer!
Serves 2.