



Grilled Peach Quesadillas with Goat Cheese and Cashews

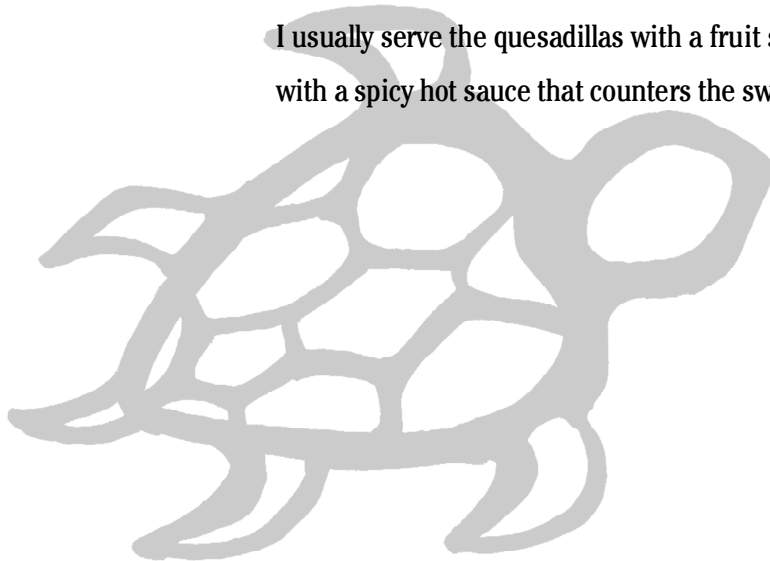


Servings: about 4

Time: 10 minutes

This dish is especially enjoyable during the summer, but with a little creativity can be made all year long. The combination of cashews and grilled peaches, along with the creaminess of the goat cheese, makes this dish very popular at parties. Feel free to adapt this recipe, using plums or apricots.

I usually serve the quesadillas with a fruit salsa but they also work with a spicy hot sauce that counters the sweetness of the peaches.



▣ Ingredients ▣

Oil for frying

2 peaches, sliced and grilled

8 ounces goat cheese, crumbled

3 tablespoons chopped cilantro

Sea salt to taste

Cracked black pepper

1/2 cup whole roasted cashews

1 package flour tortillas

▣ Directions ▣

Sprinkle tortillas with goat cheese and chopped cilantro. Place one layer of grilled peaches on the tortilla along with cashews and fry in oil until the cheese begins to melt.

When one side is golden, flip it over to heat the other side. When both sides are golden and it is hot throughout, remove the quesadilla from the frying pan. Serve with sour cream or your favorite salsa.