

Mozzarella Tomato Basil Quesadilla with Parmesan Crust

BY SIMPLY CREATIVE CHEF ROB

SERVES 8 - 12

Ingredients

- 3 tbsp 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

Procedure

- Position a rack in the center of the oven heat to 200 degrees F
- In a small bowl, mix the butter and Parmigiano
- Spread mixture on one side of each tortilla, set the tortillas on a work surface, buttered side down
- Distribute mozzarella, covering half of each tortilla, leaving a 1 in margin
- 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