



Goat Cheese and Green Chile Quesadillas



Featuring:
Stonewall Kitchen
Spicy Corn Relish

Recipe From:
Stonewall Kitchen

INGREDIENTS

- 1 package small flour tortillas (8 to package)
- 3 oz. mild soft goat cheese
- 6 oz. Monterey cheese or queso fresco, shredded or crumbled
- 1 can chopped green chilies, drained (or 1/2 cup Stonewall Kitchen Salsa Verde)
- 2 scallions, finely chopped
- ½ cup cilantro leaves
- 2 Tablespoons finely chopped pickled jalapenos (optional)
- 2 Tablespoons vegetable oil
- 1 8 oz. container sour cream (garnish)
- salt and pepper to taste
- 1 jar **Stonewall Kitchen Spicy Corn Relish**

DIRECTIONS

Grill tortillas on a hot grill until golden on each side, or heat a sauté pan lightly greased over medium-high heat. Add a tortilla cooking it on each side until golden. Repeat for remaining tortillas.

Preheat the oven to 375 degrees F.

Line 2 baking sheets with parchment or foil. If using foil, brush or spray with olive oil or non-stick spray.

Arrange two tortillas on each pan side by side. Sprinkle 1/8th of the Monterey jack cheese or queso fresco over each tortilla.

Dot each tortilla with 1/4th of the goat cheese, top with 1/8th of the Monterey jack or queso fresco, sprinkle with 1/4th of the green chilies, Stonewall Kitchen Spicy Corn Relish, cilantro, jalapenos and scallions.

Top with the remaining tortillas, pressing down on the filling to adhere.

Cover the quesadillas loosely with a piece of foil and bake for 10 minutes, or until the cheese is melted.

Remove from the oven and allow them to sit for a few minutes to cool.

Cut the quesadillas into six pieces with a pizza cutter or kitchen scissors.

Garnish the wedges with a spoonful of the Corn Relish and a drizzle of sour cream. Serve with an additional bowl of Corn Relish for dipping.