



Chavrie Roasted Red Pepper Quesadillas

NIBBLEDISH CONTRIBUTOR

Ingredients

12 ea. Tortilla shells 1-6 oz. jar Roasted red peppers 1 pkg. Chavrie® 3-4 Tbsp. Butter or vegetable oil

Instructions

Lay out 6 tortillas on a table

Divide the Chavrie® up evenly among the tortillas and spread out to the edges

Drain the peppers and slice in 1/4 inch strips

Evenly distribute the roasted red peppers strips among the cheese on the tortillas

Top each with the remaining tortillas

Sauté the quesadillas in the butter or oil in a non stick pan until each side is golden brown and slightly crispy

Place on a towel to drain

Cut each quesadilla into six wedges and serve with your favorite salsa