



Pear, Bacon & Goat Cheese Quesadillas

Makes: 4 servings

Prep Time: 5 minutes Cook Time: 20 minutes

Total Time: 25 minutes

Ingredients

- 3 slices thick bacon, diced
- four (10-inch) flour tortillas
- 2 cups shredded Monterey Jack cheese
- 1/2 cup crumbled goat cheese
- 1 firm ripe Bartlett, Bosc, Comice or Anjou pear, peeled and thinly sliced

Instructions

Cook the bacon in a large skillet until browned and crispy. Remove with a slotted spoon and drain on a paper towel. Discard extra fat and wipe out the skillet well.

Cook two of the tortillas over medium heat until one side on each one is pale golden brown and they are no longer soft and doughy.

Remove one tortilla from skillet and reduce the heat to low. Flip the other tortilla uncooked side down and sprinkle the browned side with 1/2 cup Monterey Jack cheese and 1/4 cup goat cheese. Distribute half of the bacon over the cheese and layer with half of the pear slices. Cover pears with 1/2 cup more shredded cheese and top with the second tortilla, uncooked side up. Press firmly with a spatula.

Cook until bottom tortilla is golden brown and bottom layer of cheese is melted. Carefully flip quesadilla over and cook second side until cheese is melted and tortilla is golden brown. Transfer to a cutting board. Cut into wedges and repeat with remaining ingredients.

Recipe from Food 52