



## The Italian Quesadilla

Yields: 8 servings

Prep time: 10 min

Cook time: 20 min

### INGREDIENTS:

- ½ cup of balsamic vinegar
- 2 tablespoons of brown sugar
- 4 tablespoons of olive oil
- 10 fresh basil leaves
- 8 flour tortillas (or corn - chef's choice)
- 3 cups of shredded mozzarella cheese
- ½ cup of roasted red bell peppers (sliced)
- 2 large tomatoes (sliced)
- 1 cup of jarred pesto sauce (prepared)

### TOOLS:

- [Chantal ID21 Saucepan with Ceramic Coating \(1 Qt.\)](#)
- [Chantal ID21 Fry Pan with Ceramic Coating \(10 In.\)](#)





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### PROCESS:

1. Add balsamic vinegar and brown sugar to the saucepan. Stir and cover. Heat on medium heat until boiling; then reduce heat to medium-low and cook until amount is reduced by half. Set aside to cool.
2. Heat 2 tablespoons of oil in the fry pan over medium heat. Once oil is hot, place one tortilla into the pan.
3. Sprinkle mozzarella cheese all around until you have covered the tortilla.
4. Place 2 slices of tomato on one half of the tortilla.
5. Next, add 2-3 pieces of red bell pepper and top with 1 tablespoon of pesto sauce.
6. Lastly, add 2-3 basil leaves.
7. Fold the tortilla in half using a spatula. Cook like this for 30 seconds and then flip. Cook that side as well for 30 second.
8. Repeat this 8 times until you have 8 yummy quesadillas.
9. Plate and serve with the balsamic demi-glace for dipping.

**Bon Appétit!**