

Saxon's Grilled Apple & Gouda Quesadilla

Make 2 large Quesadilla/Serves 2 to 3

INGREDIENTS	QUANTITY	PROCEDURE
Quesadilla		
Flour Tortilla	2 large	
Pink Lady Apples	2 medium	sliced
Big Ed's Gouda Style Aged Grass Bases Cheese	1 cup	Shredded or sliced thin
Dijon Mustard	2 tablespoons	

Directions for Chicken:

1. Slice apples medium sliced. Butter a electric griddle at set the temp at 350 degrees. Grill lightly on both sides about a minute on each side. Allow to cool.
2. Using a large flour tortilla spread a light layer of the Dijon mustard all over the shell and then top with the grilled apples.
3. Fold in half and grill the stuffed tortilla on a panni maker or a hot grill

Presentation: Cut the tortilla in triangles and serve with a side of sour cream.

Recipe Created By: Chef Ace Champion