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## *Tomato and Mozzarella Quesadillas with Basil*

Yield: Makes 4 servings

Real Simple, SEPTEMBER 2005

- 8 8-inch flour tortillas
- 12 ounces grated or sliced mozzarella
- 2 tomatoes, cut into 1/4-inch-thick slices
- 1/2 teaspoon plus 1/8 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 bunch fresh basil, leaves picked
- 1/4 cup pine nuts, toasted
- 4 teaspoons extra-virgin olive oil

Heat grill to medium. Arrange 4 of the tortillas on a cutting board. Arrange the mozzarella and tomatoes on the tortillas, leaving a 1-inch border empty. Season with 1/2 teaspoon of the salt and the pepper and top with the remaining tortillas. In a medium bowl, combine the basil, pine nuts, oil, and the remaining salt; set aside. Cook the quesadillas around the perimeter of the grill until the cheese melts and the tortillas are crisp and golden, about 2 minutes per side. Immediately cut the quesadillas into wedges and serve with the basil salad.

*Sweetnicks' Notes: Instead of grilling these, I put them in a frying pan with a little olive oil and cooked both sides until golden brown. They could also be baked on a greased baking sheet as well. Also, I excluded the pine nuts and just put the basil inside the quesadillas. Nicholas ate half a quesadilla by himself. Yummy stuff.*