

# Grilled Vegetable Quesadillas with Goat Cheese and Pesto

Yield: 2 quesadillas (4 servings)

## Ingredients

- 1 small zucchini, diagonally sliced into ¼ inch pieces
- 1 small summer squash, diagonally sliced into ¼ inch pieces
- 1 red bell pepper, stem and seeds removed
- 1 small red onion, sliced into ¼ inch rounds
- 1 large Portobello mushroom, cleaned and sliced into ½ inch pieces
- 2 tablespoons extra virgin olive oil
- salt
- white pepper
- 4 whole grain tortillas (I used La Tortilla Factory Smart & Delicious Soft Wraps)
- 4 tablespoon pesto, divided
- 2 cups part-skim mozzarella cheese, divided
- 4 oz goat cheese, divided
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## Instructions

1. Start by preparing your vegetables. Drizzle the sliced vegetables with 2 tbsp olive oil and season with salt and white pepper.
2. Place vegetables on the grill (or in a grill pan) and cook for approximately 3 minutes on each side or until just tender.
3. Remove the vegetables from the grill and let cool for 5 minutes. Cut the grilled vegetables into roughly 1-inch pieces and set aside.
4. To assemble each quesadilla: Spread a tortilla with 1 tablespoon pesto. Sprinkle ¼ cup mozzarella cheese on ½ of the tortilla. Add ¼ of the grilled vegetables and crumble 1 oz of goat cheese over them. Sprinkle another ¼ cup mozzarella on top and fold the tortilla over to close.
5. Place the quesadilla on a lightly oiled grill (or grill pan) and cook for 3 minutes on each side until the cheese is fully melted. Slice and serve the classiest quesadillas ever.

<http://www.domesticate-me.com/grilled-vegetable-quesadilla/>