

## GOAT CHEESE & BASIL PESTO QUESADILLAS

- 4 lb bag Campbell's® Reserve Roasted Red Pepper & Smoked Gouda Bisque
- 32 ea 10-inch flour tortilla
- 6 4.5 oz Logs soft goat cheese
- 2 cups Basil pesto, prepared
- 1/2 cup Unsalted butter, softened

1. Heat Campbell's® Reserve Roasted Red Pepper & Smoked Gouda Bisque to 185°F. Hold at 165°F.
2. Place one tortilla on work surface and spread with 2 oz of goat cheese. Spread 1 oz of basil pesto over goat cheese. Spread 1 oz Campbell's® Reserve Roasted Red Pepper & Smoked Gouda Bisque over pesto. Top with tortilla. Repeat with remaining tortillas.
3. Spread bottom of each quesadilla with 5 Tbsp of butter.
4. Heat griddle or well seasoned 10 in cast iron skillet over medium-high heat until hot, but not smoking. Cook quesadillas until golden, approximately 4 minutes per side.
5. Cut each quesadilla into 8 wedges and serve with side of Campbell's® Reserve Roasted Red Pepper & Smoked Gouda Bisque.

### ADDITIONAL INFORMATION

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| <b>Ingredients</b>  | <a href="#">1/2 cup Unsalted butter, softened</a> , <a href="#">2 cups Basil pesto, prepared</a> , <a href="#">32 ea 10-inch flour tortilla</a> , <a href="#">4 lb bag Campbell's® Reserve Roasted Red Pepper &amp; Smoked Gouda Bisque</a> , <a href="#">6 4.5 oz Logs soft goat cheese</a> |
| <b>Course</b>       | <a href="#">Entrees</a> , <a href="#">Sides</a> , <a href="#">Starters</a>   |
| <b>Cuisine</b>      | <a href="#">American</a> , <a href="#">Mexican</a>   |
| <b>Category</b>     | <a href="#">Sandwiches</a> , <a href="#">Vegetarian</a>  |
| <b>Serving Size</b> | 16   |