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 S 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

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