

# Eggplant and Red Pepper Quesadillas

Peel and slice an egg plant 1/4" to 1/2" thick (Put the slices in a baggie and coat with 3-4 T. extra-virgin olive oil.)

Sauté until lightly browned.

1 Cubano Pepper cut into fat pencil sized strips and sautéed in olive oil. (I think any pepper would work with this.)

1 Package of Mexican Blend Cheeses

Any fresh herb that you like... basil is good, as are sage and thyme. A sprinkle of chipotle hot sauce livens things up.

Put flour tortilla in lightly oiled pan, layer the ingredients and top with second tortilla.

Gently brown both sides until the cheese melts. (Good luck on flipping it over.)

