

Smoked Salmon Quesadillas



INGREDIENTS

6 ounces Smoked Salmon
8 six-inch flour tortillas
4 ounces goat cheese, room temperature
2 tablespoons olive oil

MENU PARTS: Smoked Salmon

Serve with your favorite salsa!

DIRECTIONS

1. Spread 1/4 of the goat cheese over a tortilla and then layer the smoked salmon on top.
2. Place another tortilla on top and brush with olive oil.
3. Heat a skillet to medium high.
4. Cook the quesadilla for 1 minute on each side until golden.
5. Slice into wedges.
6. Repeat with remaining tortillas.
Serves 4.