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Smoked Salmon, Basil and Lemon Quesadillas: A quick but potent combo

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Makes: 4 servings.

Eight 8-inch (20-cm) flour tortillas

6 ounces (170 mL) whipped cream cheese

8 ounces (225 mL) good-quality smoked salmon

4 ounces (115 mL) goat cheese

1/2 cup (125 mL) julienne fresh basil

1 large lemon, zested and quartered

4 teaspoons (20 mL) olive oil

Preheat oven to 250 1. °F (130°C). Place 4 tortillas on a flat surface.

Spread each with 3 tablespoons 2. (50 mL) cream cheese to completely cover. Cut the salmon into 1-inch (2.5-cm) strips and scatter over the cream cheese.

Crumble the goat cheese and sprinkle over the salmon. Scatter the basil over each; add a little grated lemon zest and black pepper. Top each with a second tortilla, pressing down firmly.

Heat 1 teaspoon (5 mL) oil in each 3. of 2 large non-stick skillets. Place 1 quesadilla in each skillet. Cook over high heat, turning once, until golden, 2 minutes.

Transfer to a baking sheet and 4. keep warm in the oven. Repeat. Cut each quesadilla into quarters. Serve with wedges of lemon.

Source: Radically Simple by Rozanne Gold

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