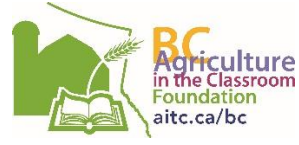




**BC  
GREENHOUSE  
VEGGIE  
DAYS**



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### **BC Chicken and Roasted Red Pepper Quesadilla with Goat Cheese**

4	Flour Tortillas
2	Large BC Bell Peppers, roasted and sliced
200 g	Soft BC Goat Cheese
320 g	Cooked BC Chicken, sliced or shredded
1 bunch	Fresh Chives
60 ml	Olive Oil (if using a frying pan)

#### **Method:**

1. Lay tortillas flat on a work surface.
2. Evenly spread the goat cheese over each tortilla, ensuring to go right to the edge.
3. Evenly top one half of each tortilla with remaining ingredients.
4. Fold the tortilla in half and cook using an oiled frying pan or a grill.
5. Cut into quarters and serve with fresh salsa and spicy pickled BC Cucumbers.

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