

## **Mediterranean Quesadillas**

Serves 4

2 small or medium tomatoes, seeded and diced  
1/4 cup finely chopped red onion  
1/2 cup diced cucumber (I don't bother peeling)  
6-8 large kalamata olives, pitted and chopped  
1/2 tsp. dried oregano  
1 Tbsp. balsamic vinegar (or red wine vinegar)  
1/2 Tbsp. extra virgin olive oil  
1/2 cup plain Greek yogurt  
2 Tbsp. tahini  
Juice of 1/2 a lemon  
1 large clove garlic, finely minced or pressed  
1 large chicken breast (about 8-10 oz.), cooked and shredded or cubed (I just seasoned mine with salt, pepper, oregano and cooked it on the stove in a little olive oil)  
4 oz. goat cheese  
4 large flour tortillas  
a little olive oil for toasting tortillas

To make the tomato-cucumber relish, mix together the first 7 ingredients (through oil) and season to taste with salt and pepper. Set aside.

To make the yogurt-tahini sauce, mix together the yogurt, tahini, lemon juice and garlic. Season to taste with salt and pepper and set aside.

Heat a large nonstick or cast iron skillet over medium-high heat. Add a little olive oil to the skillet, or brush the tortillas lightly with oil. Divide the chicken and goat cheese between two tortillas. Place the remaining two tortillas on top, to form a quesadilla. Add the quesadillas to the pan, one at a time, cooking until golden brown on one side. Flip and cook until golden brown on the remaining side. Cut the quesadillas into wedges and serve with the tomato-cucumber relish and tahini-yogurt sauce.