

Three-Cheese Blackberry Quesadillas with Pepper-Peach Salsa

1 (4-ounce) goat cheese log, softened
½ (8-ounce) package cream cheese, softened
½ cup freshly grated Parmesan cheese
8 (7-inch) soft taco-size flour tortillas
1 2/3 cups fresh blackberries, halved
Pepper-Peach Salsa (recipe below)

Stir together softened goat cheese, softened cream cheese, and Parmesan cheese until blended. Spread cheese mixture on 1 side of each tortilla; top with blackberries. Fold in half. Cook tortillas, in batches, in a lightly greased large nonstick skillet over medium-high heat 1-2 minutes on each side or until golden brown. Cut into wedges, and serve with Pepper-Peach Salsa.

Pepper-Peach Salsa

2 large fresh peaches, diced (about 1 ½ cups)
½ cup peach jam
1 tsp lime zest
2 tsp fresh lime juice
½ tsp dried crushed red pepper

Stir together all ingredients in a small saucepan, and cook over medium heat, stirring often, 2-3 minutes or until thoroughly heated.