
PEACH & BRIE QUESADILLAS WITH LIME-HONEY DIPPING SAUCE

Serves 6

Sauce

2 tablespoons	Honey
2 teaspoons	Lime juice, fresh
½ teaspoon	Lime rind, grated

Quesadillas

1 cup (~2 large)	Firm ripe peaches, peeled and thinly sliced
1 tablespoon	Chives, fresh chopped
1 teaspoon	Brown sugar
3 ounces	Brie cheese, thinly sliced
4 (8 inch)	Fat-free flour tortillas
	Cooking Spray
	Chive Strips (optional)

- In a bowl combine the first 3 ingredients, stirring with a whisk; set aside.
- Combine peaches, 1 tablespoon chives and sugar, tossing gently to coat.
- Heat a large nonstick skillet over medium-high heat. Arrange one fourth of cheese and one-fourth of peach mixture over half of each tortilla; fold tortilla in half. Coat pan with cooking spray. Place 2 quesadillas in pan; cook 2 minutes on each side or until tortillas are lightly browned and crisp.
- Remove from pan; keep warm.
- Repeat procedure with remaining quesadillas.
- Cut each quesadilla into 3 wedges; serve with sauce. Garnish with chive strips, if desired.