

## Corn Quesadilla - inspired by "Foxes" on food52

- ½ of a large onion
- Corn from one fresh ear, or ½ or ¾ cup of frozen corn
- ½ cup grated pepper jack cheese
- 2 ounces goat cheese
- 2 flour tortillas (or corn)

Cut the onion in thin slices. Heat some oil in a small skillet over medium heat and add the onion. Season with salt and pepper. Cook, stirring occasionally, allowing the onions to soften and brown, 20-30 minutes. Remove from pan and set aside.

If using a fresh ear of corn, remove the kernels from the cob. In the same skillet that you cooked the onion, add a little oil (if needed) and the corn. Cook about 10 minutes until the kernels are slightly brown. Remove and set aside.

Wipe the skillet with a paper towel and lay a tortilla in it. Sprinkle half of the pepper jack on, then layer the corn, onions, and goat cheese, ending with the rest of the pepper jack. Put the second tortilla on top. Heat the skillet carefully on medium high heat until the tortilla is toasted and the cheese has started to melt, then flip to the other side. This is easiest done by using a large spatula and holding the top of the quesadilla with your hand. Allow the second side to brown, then remove to a cutting board to cool slightly before cutting.

Serve alone or accompanied by soup or salad.

Bon Appétit!