

Grilled Mediterranean Quesadillas

4 oz low fat cream cheese, softened

1/2 cup shredded Fontina cheese

1/2 cup grated Parmesan cheese

1/2 cup sun-dried tomato and olive relish or tapenade

8-- eight or ten inch flour tortillas, any flavor

Preheat charcoal or gas grill on low. Combine the cheeses and relish. Spread four of the tortillas with a scant 1/3 cup of mixture to within a 1/2 inch of edge. Top each with another tortilla. Place directly on the grill and cook 2-3 minutes each side or until crisp and golden, and grill marks appear. Remove to a plate or cutting board and slice into wedges. Serve with a drizzle of sour cream and a spoonful of the relish.

Serves 4-6 as an appetizer.