



Wildcat Ridge Farm

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Fig Recipes

Fresh Figs Quesadillas (makes 4 servings)

6 large fresh figs, trimmed and diced
1 ½ tablespoons extra virgin olive oil
4 9-inch flour tortillas
2 cups (about 8 ounces) coarsely shredded cheese – use a tangy Manchego, Monterey jack, cheddar or Queso Fresco.
2 tablespoons minced red onion
2 tablespoons minced fresh cilantro

- Preheat the oven to 350°F. Brush a large baking sheet with olive oil.
- Place the tortillas on the baking sheet. Spread ¼ cup of the cheese on the bottom half of each tortilla.
- Add a layer of figs, using ¼ cup for each tortilla. Sprinkle each with about ½ tablespoon of the red onion and ½ tablespoon of the cilantro and top with ¼ cup of the remaining cheese.
- Fold the tortillas over to make half circles. Press down lightly.
- Bake until golden brown on the bottom about 8 minutes, turn them over and bake for about 3 minutes.
- Remove the baking sheet from the oven and allow to cool slightly.
- Transfer to a cutting board and cut into 4 wedges.
- Serve warm

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