Quesadilla – Mexican

The Quesadilla originated in the south-central regions of Mexico. The earliest form of quesadillas was described as an empanada, filled with ingredients and made to be portable.

Prep Time: 10mins **Cooking Time 20mins** **Recipe Serving: 2**

Ingredients	Method
<u>Quesadillas</u> 4 tortillas 1 cup shredded Tasty Cheese ½ corn kernels <u>Beef Filling</u> ½ tb olive oil ½ onion ½ capsicum 1 garlic clove, zested 250 g beef mince 1 tb tomato paste 2 tb water (30mL) <u>Quesadilla Spice</u> ½ tsp onion powder ½ tsp oregano ½ tsp salt 1 tsp cumin powder 1 tsp paprika 1/8 tsp black pepper	<u>Beef Filling</u> 1. Heat oil in a skillet over high heat. Add onion & garlic, cook for 2 minutes. 2. Add beef and cook, breaking it up as you go. Once it changes from pink to brown, add capsicum. Cook for 1 minute. 3. Add tomato paste, water and all the 6 Quesadillas spices. Cook for 2 minutes. Transfer to bowl, cool. <u>Quesadilla Assembly</u> 1. Place tortilla on work surface. Sprinkle one side with cheese, beef filling, corn and fold in half. 2. Preheat non-stick skillet over medium low heat. 3. Place quesadilla in skillet, press down lightly and cook for 3 minutes until golden and crispy. 4. Carefully flip over the folded edge. Press down lightly. Cook for a further 3 minutes until crispy. 5. Transfer to cutting board, cut in half. 6. Dipping sauce options: Sour cream, avocado or salsa.