



Cheese and Chorizo Quesadillas

with tomato salsa and cooling creme fraiche

Family Quick Cook 20-25 mins

6



Chorizo



Grated Cheese



Tortilla



Tomato



Bell Pepper



Scallion



Mexican Style Spice Mix



Lemon



Creme Fraiche



Onion

Pantry Items: Oil, Salt, Pepper

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Zester

Ingredients

	2P	4P
Chorizo	100 g	200 g
Grated Cheese	100 g	200 g
Tortilla	8 units	16 units
Tomato	2 units	4 units
Bell Pepper	1 unit	2 units
Scallion	2 units	4 units
Mexican Style Spice Mix	1 sachet	2 sachets
Lemon	1 unit	2 units
Crema Fraiche	65 g	125 g
Onion	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	540 g	100 g
Energy (kJ/kcal)	3656.8 kJ/ 874 kcal	677.2 kJ/ 161.9 kcal
Fat (g)	49 g	9.1 g
Sat. Fat (g)	26.8 g	5 g
Carbohydrate (g)	73.8 g	13.7 g
Sugars (g)	15.5 g	2.9 g
Protein (g)	39.1 g	7.2 g
Salt (g)	5.4 g	1 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Thumbs up or thumbs down?
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1 Prep the Veg

- Halve the **pepper** and discard the core and seeds. Slice into thin strips.
- Halve, peel and thinly slice the **onion**.



2 Fry the Filling

- Place a large pan over medium-high heat (without oil).
- Once hot, fry the **onion** and **chorizo** until starting to brown, 3-4 mins.
- Add the **pepper** and **Mexican style spice mix** with a drizzle of **oil**, if necessary.
- Fry until softened, 2-3 mins.
- Remove from the heat. Lightly season with **salt** and **pepper**.



3 Assemble the Salsa

- Meanwhile, cut the **tomato** into 1cm cubes.
- Trim and thinly slice the **scallion**.
- Zest and halve the **lemon**.
- Mix together the **creme fraiche** and **lemon** zest. Season to taste with **salt** and **pepper**.
- Toss the **tomato**, **scallion**, ½ tbsp **oil** and 1 tsp **lemon** juice (double both for 4p) together in a bowl. Season to taste with **salt** and **pepper**.



4 Fill the Tortillas

- Lay **tortillas** out on a board.
- Spread a little of the **chorizo**, **pepper** and **onion** mix over one-**half** of each, leaving a small border around the edge.
- Top with the **cheese**.
- Fold the **tortillas** in **half** to make semicircles.



5 Fry the Quesadillas

- Wipe and return the pan to medium-high heat with another drizzle of **oil**.
- When hot, carefully lay the quesadillas into the pan. Fry until golden, 1-2 mins each side. Turn carefully.
- As they cook, lightly press down on the **tortillas** with a spatula to ensure they stick together and brown nicely.

TIP: You might have to do this in batches. Add more oil to the pan as needed and cover cooked quesadillas with foil to keep warm.



6 Serve and Enjoy

- Serve the **chorizo** quesadillas with the **tomato** salsa and zesty **creme fraiche**.
- Cut any remaining **lemon** into wedges and serve alongside.

Enjoy!