



Cheese and Chorizo Quesadillas

with tomato salsa and cooling creme fraiche

Family Quick Cook 20-25 mins • Spicy

19



Chorizo



Grated Cheese



Tortilla



Tomato



Bell Pepper



Mexican Style Spice Mix



Creme Fraiche



Black Beans



Chipotle Paste



BBQ Sauce



Shallot



Passata

Pantry Items: Oil, Salt, Pepper, Sugar, Water



Rate your recipe!

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

Sieve

Ingredients

	2P	4P
Chorizo	100 g	200 g
Grated Cheese	50 g	100 g
Tortilla	8 units	16 units
Tomato	2 units	4 units
Bell Pepper	1 unit	2 units
Mexican Style Spice Mix	1 sachet	2 sachets
Creme Fraiche	65 g	110 g
Black Beans	1 pack	2 packs
Chipotle Paste	1 sachet	2 sachets
BBQ Sauce	2 sachets	4 sachets
Shallot	1 unit	2 units
Passata	1 pack	2 packs

Nutrition

	Per serving	Per 100g
for uncooked ingredients	717 g	100 g
Energy (kJ/kcal)	4189 kJ/ 1001 kcal	584 kJ/ 140 kcal
Fat (g)	40.8 g	5.7 g
Sat. Fat (g)	21.2 g	2.9 g
Carbohydrate (g)	102.7 g	14.3 g
Sugars (g)	26.9 g	3.8 g
Protein (g)	40.6 g	5.8 g
Salt (g)	6.5 g	0.9 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.

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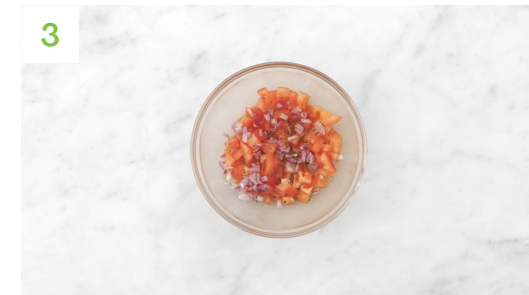
Prep the Veg

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Halve the **pepper** and discard the core and seeds. Slice into thin strips.
- Drain and rinse the **black beans** in a sieve.
- Place a large pan over medium-high heat (without oil).
- Once hot, fry the **chorizo** and **bell pepper** until starting to brown, 4-5 mins.



Fry the Beans

- Add the **black beans** and **Mexican spice mix** with a drizzle of **oil**, if required.
- Fry for 1 min then add the **passata**, ½ tsp **sugar** and ½ tsp **salt** (double both for 4p). Simmer for 2-3 mins.
- Remove from the heat. Stir through the **chipotle paste**. Add a splash of **water**, if required.
- Season to taste with **salt**, **pepper** and **sugar**.



Make the Salsa

- Meanwhile, cut the **tomato** into 1cm cubes.
- Halve, peel and chop the **shallot** into small pieces.
- Toss the **tomato** and **shallot** together in a bowl.
- Season to taste with **salt** and **pepper**.
- Pop the **tortillas** into the oven to warm, 1-2 mins.



Serve and Enjoy

- Serve the **beans** and **tomato** salsa separately.
- Divide the **tortillas** between plates and top your own at the table.
- Sprinkle with a generous helping of **cheese**.
- Drizzle over the **creme fraiche** and **BBQ sauce**.

Enjoy!