

Quesadillas



A quesadilla is a Mexican dish and is a bit like a toasted sandwich. It is made with two tortillas sandwiched together with a cheese-based filling. They are delicious served with guacamole and salsa.

Ingredients

- 1 spring onion
- 1 bunch of coriander
- 1 red pepper
- 200g cheddar cheese
- 4 soft tortilla wraps



Equipment

- safe knife
- chopping board
- kitchen scissors
- bowl
- grater
- spoon
- fish slice
- frying pan

Helpful Hint:

Grating Technique

1. First, place the grater onto the chopping board and hold it firmly by its handle.
2. Hold the cheese at its widest end and rub it down-and-up the grater firmly.
3. Continue grating until you are left with a small chunk of cheese. Stop at this point. There is no need to try and grate every bit.

Step 1. Grate the cheese and place into a large bowl.

Step 2. Finely chop the spring onion and pepper and mix into the cheese.

Step 3. Chop the herbs into the bowl.

Step 4. Mix all this up in a bowl and then sprinkle a handful between two layers of tortilla.

Step 5. With adult supervision, gently fry the tortilla until it starts to brown. Carefully flip the tortilla over and repeat.

Step 6. Remove from the pan - take care as the cheese will be hot! Cut into slices and serve.

