

Quesadillas

With Sweet Potatoes, Chorizo and Sweetcorn



Ingredients

- Serves 4
- Vegetable oil
- 300g sweet potato, peeled and cut into 1.5cm dice
- 150g chorizo, skinned and finely chopped
- 150g fresh or frozen sweetcorn
- 4 spring onions, trimmed and sliced on an angle
- 1 jalapeno chilli, finely sliced
- 1/2 tsp dried oregano
- 1/2 tsp salt
- 6 turns black peppermill
- 4 large tortillas
- 300g mozzarella cheese, grated
- Tomato salsa to serve

Method

- Put your oven on at its lowest temp
- Heat a tablespoon of oil in a frying pan and fry the sweet potato and chorizo gently for about 10 minutes until they're browning at the edges
- Add the sweetcorn, spring onions, chilli and oregano and cook for another few minutes, then season with salt and pepper
- Brush a large frying pan with a drizzle of oil, place it over a medium heat and lay a tortilla in the pan
- Arrange a quarter of the sweet potato mixture over half the tortilla and top with a handful of grated mozzarella
- Fold the other half of the tortilla over the filling to make a semi-circle and cook for a few minutes until the cheese is starting to melt
- Carefully turn the quesadilla over, using a fish slice or palette knife, and fry it on the other side for 3-4 minutes until it's and the cheese is oozing
- Transfer it to the oven to keep warm while you make the rest
- Serve cut into wedges with the salsa and a green salad or similar