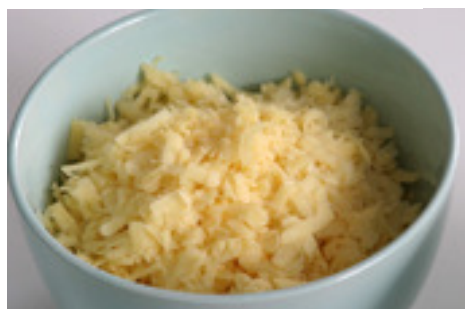


Quesadillas

Ingredients

For each quesadilla

1 soft flour tortilla
30g/1oz thinly sliced cured ham
3 thick slices pickled green jalapeño peppers, from a jar
50g/2oz grated cheese
1 spring onion, finely sliced
few leaves fresh coriander
1 tsp olive oil (not extra virgin)
ready-made salsa, to serve



Method

1. Heat a ridged griddle pan.
2. Place the tortilla onto a work surface and cover with the ham.
3. Over one half of the tortilla only, sprinkle the jalapeño slices, grated cheese and chopped spring onion. Scatter over the coriander leaves.
4. Fold the tortilla in half to enclose the filling in a half moon shape.
5. Carefully lift the tortilla up and brush each side with oil before placing it onto the hot griddle. Griddle for a minute on each side, or until lightly charred and the cheese has melted.
6. Using a fish slice, transfer the tortilla to a board or plate and cut into three triangles. Serve with a spoonful of salsa.