

Queso Quesadilla

Makes 2 x 6-inch quesadillas = 12 wedges



Ingredients:

4 x 6" flour tortillas
3 mega-mountain heaped tbsp cooked red lentils
3 tbsp passata
Pinch oregano
Pinch smoked paprika
Pinch salt

3 tbsp sweetcorn
8 tsp ricotta
1 spring onion
Few sprigs of coriander
Few leaves of flat leaf parsley
60g mature cheddar, grated

Brush of olive oil
Sprinkling of cheese on top

Method:

1. Pre-heat the oven to 200C.
2. Line a big baking tray big enough to fit two tortillas side by side with baking parchment and lay down two tortillas on it, not overlapping.

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3. In a small bowl mix the cooked lentils with the passata, oregano, smoked paprika and salt and give it a good stir.
4. Share this mix between the two tortillas, using the back of the spoon to spread it nearly to the edge, leaving a 1cm border all round.
5. Sprinkle the corn on top, followed by 4 teaspoon blobs of ricotta on each, squishing them down a bit with the back of the teaspoon.
6. Using scissors, cut the spring onion into little pieces and scatter on top.
7. With your hands, tear the coriander and parsley leaves and share between the tortillas.
8. Put a third of the cheddar aside, then evenly scatter the rest on top of the herbs all over as it's the glue that will hold our quesadillas together.
9. Lay the other two tortillas gently on top of each one and gently press them down.
10. Brush lightly all over with oil, and scatter the last of the cheese all over the tops.
11. Bake in the oven for 10 mins, then leave to cool for a couple of minutes.
12. Then slide them onto a cutting board, cut each quesadilla into 6 wedges and serve with a pot of sour cream on the side.