

## **Quesadilla – Friday 20<sup>th</sup> Nov 2020**

There's plenty of options here for Scouts to try either on the Zoom meeting or at home afterwards all recipe's will need some common ingredients:-

### **Basic Ingredients**

2 large flour tortillas – you can use plain or flavoured (herby ones)  
60g of grated cheddar cheese  
Large frying pan – with a lid or covering if possible

### **Flavour fillings – choose one for now and try others later**

These are ideas you may choose to mix some other things you like or take from other recipes. The secret is to use ingredients that are not too wet and always slice things nice and fine. Any raw meat should be cooked first. Be gentle with the herbs / garlic or spices you don't need too much.

### **Classic Pizza – always good for Scouts**

½ Teaspoon of tomato puree  
30g Finely sliced ham or other cooked meat  
2 or 3 small mushrooms finely sliced  
Garlic / mixed herbs/ oregano – to add flavour

### **Veggie Pizza**

½ Teaspoon of tomato puree  
½ a red onion finely sliced  
½ red pepper finely sliced  
2 or 3 small mushrooms finely sliced  
Garlic / mixed herbs/ oregano

### **Bacon and leek**

Finely sliced small leek fried in a little butter and garlic  
2 rashers of bacon fried in the pan after the leeks and sliced  
2 spring onions sliced  
Garlic / mixed herbs / thyme / basil / oregano – to add flavour

### **The Mexican – veggie or carnivore**

Teaspoon of oil  
Teaspoon of tomato puree  
30 grams minced beef / chopped chorizo / sausage meat / quorn pieces / veggie alternative  
2 spring onions finely chopped  
2 sliced mushrooms  
Chilli powder or smoked paprika  
Fry off the meat (breaking up the sausage meat) add spring onions and mushrooms, add tomato puree and flavour with chilli or paprika stir for about 5-10 minutes, set aside.

**Think of a combo** – be gentle don't add too much or too many flavours but what is there that you like and would think of adding, are there any herbs or flavourings you could use?

To prep your quesadilla

Lay your two tortillas on the work surface

We will be preparing these on half the tortilla and then folding the other half over to make a half moon shaped sandwich.

For the pizza tortilla start by smearing the tortilla with half of the tomato puree in a very thin layer

Lay a quarter of the cheese over half of the first tortilla

Add half of your savoury filling on top of the cheese

Add another quarter of the cheese on top of the filling

Now fold the “dry” half of the tortilla over the top

You should now have a filled half moon sandwich

Heat up the frying pan DRY NO OIL OR BUTTER

Now place the half moon in the pan and press gently down.

If you've got a lid put it on now

After 3 – 5 minutes put spatula under the curved side and flip over so the fold stays touching the pan.

Now cook on other side for 3 – 5 minutes – watch out for it burning

Before getting it out of the pan press firmly down to seal the layers

Now put on plate and cut into 2 / 3 triangular slices

PREPARE AND COOK SECOND ONE – while nibbling on first slice

**Remember to do the washing up – its your mess and it's not your Mum's job to clean up.**