

QUESADILLAS WITH TRACKLEMENTS CUCUMBER AND SWEET PEPPER RELISH



Ingredients

For each quesadilla:

- 2 flour tortillas
- 1 generous tbsp Tracklements Cucumber and Sweet Pepper Relish
- 25g grated Cheddar cheese
- 2 thin slices of ham
- ½ green or red pepper, thinly sliced
- 1 large tomato thinly sliced
- 1 tsp sunflower oil

Cooking Directions

Put one tortilla on a plate and spread with the Cucumber and Sweet Pepper Relish. Sprinkle with the grated cheese then arrange the ham, pepper and tomato on top. Add the other flour tortilla and press down well.

Heat the oil in a large frying pan. When hot, slide the quesadilla into the pan. Cook for about 1 minute until browned. Place the plate on top of the pan then invert the pan so that the tortilla falls out onto the plate. Slide the quesadilla back into the pan to cook the other side.

Cut into wedges and serve hot.