



Product Spotlight: Lebanese Flatbreads


These delicious flatbreads are baked fresh and without preservatives. Store them in the fridge or freezer until you require them (they defrost very quickly) to ensure they keep fresh.



4 Chorizo Quesadilla

Rustic flatbreads filled with chorizo, beans and melty cheese. Topped with a fresh avocado salsa, quesadillas make a great platter style dinner.

 30 minutes

 4 servings

 Pork

1 October 2021

Spice it up!

We have kept the flavours of the quesadillas very mild to suit families. Spice them up with fresh or dried chilli, some extra ground coriander and smoked paprika.

FROM YOUR BOX

CHORIZO	1 packet (250g)
RED ONION	1
TOMATOES	4
TINNED KIDNEY BEANS	400g
TOMATO PASTE	1 sachet
AVOCADO	1
CORN COB	1
FLATBREADS	1 packet
GRATED CHEESE	1 packet (200g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, oil for cooking, salt, pepper, ground cumin, vinegar of choice (we used red wine)

KEY UTENSILS

large frypan x 2

NOTES

Cook the quesadillas in a sandwich press if you have one.

If you have some sour cream or natural yoghurt you can add a dollop when serving.

No pork option - chorizo is replaced with smoked chicken breast. Slice or shred the chicken and add to pan at step 2.

No gluten option - flatbreads are replaced with GF wraps.



1. FRY THE CHORIZO

Heat a frypan over medium-high heat with **oil**. Remove chorizo from the skin and crumble into pan. Slice and add onion. Cook for 3-4 minutes.



2. FINISH THE FILLING

Dice and add 2 tomatoes with drained kidney beans, tomato paste, **2 tsp cumin and 1/2 cup water**. Cook for 5 minutes or until mixture is quite dry.



3. MAKE THE SALSA

Dice remaining 2 tomatoes and avocado. Remove corn kernels from cob. Mix together in a bowl with **1/2 tbsp olive oil and 1/2 tbsp vinegar**. Season to taste with **salt and pepper**.



4. MAKE THE QUESADILLAS

Rub flatbreads with **oil** on one side. Arrange on your bench, oiled side down. Add cheese and filling on one half of each bread, then fold over.



5. COOK THE QUESADILLAS

Heat a large frypan over medium heat (see notes). Add quesadillas and cook for 2-3 minutes on each side or until golden and crisp.



6. FINISH AND SERVE

Transfer quesadillas to a board and slice. Serve at the table with the salsa (see notes).

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

