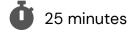




# Easy Baked Bean Quesadillas

Quick and easy quesadillas to please the whole table! Whole grain tortillas stuffed with ready-made baked beans, capsicum and soft feta cheese served with fresh salsa and guacamole.





4 servings



# Spice it up!

Add some lime zest and juice to the guacamole along with a dash of your favourite hot sauce or some dried chilli flakes to spice it up!

#### **FROM YOUR BOX**

| YELLOW CAPSICUM    | 1        |
|--------------------|----------|
| MEXICAN SPICE MIX  | 1 sachet |
| BAKED BEANS        | 2 x 400g |
| LEBANESE CUCUMBERS | 2        |
| TOMATOES           | 2        |
| AVOCADOS           | 2        |
| CORIANDER          | 1 packet |
| TORTILLA WRAPS     | 8-pack   |
| SOFT FETA CHEESE   | 1 packet |
|                    |          |

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, white wine vinegar

#### **KEY UTENSILS**

large frypan

#### **NOTES**

Baked beans can have a sweet flavour. If you find they are too sweet for your taste, you can balance the flavour with dijon mustard, Worcestershire sauce or vinegar.

No gluten option - Wheat tortillas are replaced with corn tortillas. Warm corn tortillas in a dry frypan. Instead of quesadillas, make a repeating stack of corn tortilla, bean filling, feta and guacamole. Serve salsa on the side.



#### 1. WARM THE BEANS

Heat a frypan over medium-high heat with oil. Dice capsicum and add to pan along with Mexican spice mix. Sauté for 2 minutes. Pour in baked beans and cook, stirring, for 4-6 minutes until beans are warmed through (see notes).



#### 2. PREPARE THE SALSA

Dice cucumbers and tomatoes. Add to a bowl along with 2 tsp olive oil, 2 tsp vinegar, salt and pepper. Stir to combine.



#### 3. MAKE THE GUACAMOLE

Add avocados to a bowl and use a fork to mash. Roughly chop coriander (including stems) and add to bowl along with **2 tsp vinegar**, salt and pepper. Stir to combine.



### 4. MAKE THE QUESADILLAS

Add bean mix to tortilla and crumble over feta. Fold in half.



# 5. COOK THE QUESADILLAS

Wipe frypan clean. Heat over medium-high heat with **oil**. Add quesadillas and cook for 2-3 minutes each side until golden.



## 6. FINISH AND SERVE

Serve quesadillas with salsa and guacamole.

**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 **O481 O72 599** or send an email to **hello@dinnertwist.com.au** 



