



Crispy Potato Quesadillas

Crispy flatbread quesadillas filled with spiced roast potatoes, mushrooms, and sour cream, served with a zesty avocado and lime salsa.



30 minutes



2 servings



Vegetarian

FROM YOUR BOX

SWEET POTATOES	400g
MEDIUM POTATOES	2
BUTTON MUSHROOMS	150g
AVOCADO	1
CORIANDER	1 packet
LIME	1
SOUR CREAM	1 tub
LEBANESE FLATBREAD	5-pack

FROM YOUR PANTRY

oil for cooking, salt and pepper, smoked paprika, ground cumin

NOTES

We recommend 2–3 flatbreads for 2 serves.

You can use the flatbreads as wraps and make taco style wraps instead. Fill with roasted vegetables, avocado salsa and sour cream.

No gluten option – Lebanese flatbread is replaced with GF wraps.

1. ROAST THE VEGETABLES

Set oven to 220°C. Dice **sweet and medium potatoes** (1cm) and roughly tear **mushrooms**. Toss with **3 tsp smoked paprika, 3 tsp cumin,, oil, salt and pepper**. Roast for 20 minutes until cooked through.

TIP *You can use a pre-made Mexican spice mix if preferred.*

2. PREPARE THE AVOCADO SALSA

Dice **avocado** and chop **coriander**. Toss with **zest and juice of 1/2 lime** (wedge remaining).

TIP *Stir though 1/2 tsp dried chilli flakes for extra heat. You can mash the avocados with lime to make a guacamole instead. Stir through the chopped coriander.*

3. ASSEMBLE QUESADILLAS AND COOK

Transfer **roasted vegetables** to a bowl. Stir through **sour cream** and season with **salt and pepper**. Rub one side of each **flatbread** with **oil**, place oiled side down (see notes). Add filling to one half, then fold over. Toast in frypan over medium heat for **2–3 minutes per side** until golden and crispy.

TIP *Add grated cheese if you have some for extra flavour and melting texture.*

4. FINISH AND SERVE

Slice warm **quesadillas** and serve with **avocado salsa** and **lime wedges**.

TIP *Add pre-made salsa or hot sauce on the side if you like.*

This recipe has simplified instructions to help lower your meal cost.