

CHEESE CHILI QUESADILLAS WITH SALSA

5	large white flour tortillas
250 mL	shredded mozzarella cheese
250 mL	shredded cheddar cheese
1/2	large fresh green jalapeno, finely minced
1	fresh red chili, finely minced
3	green onions, finely chopped
15mL	vegetable oil
125 mL	mild or medium salsa to serve in a separate bowl
25 mL	fresh cilantro (if desired)

Method:

1. Preheat the oven to 425 F.
2. Grate all of the cheese and chop the green onion and chilies. Be sure not to touch your eyes if your hands touch the seeds as they contain most of the heat!!
3. Divide all of the ingredients into 5 portions so that each portion has some mozzarella, cheddar, green onion, red chili and green chili.
4. Put 10 ml of oil in the medium Teflon fry pan on medium-high heat. Once the oil is hot place the first tortilla in the pan. On one half of the tortilla spread out one of the ingredient portions.
5. Once the tortilla is starting to brown on the bottom and the cheese has started to melt use your black lifter to fold the tortilla over in half. Flip over and cook for 15 secs more to melt the cheese.
6. Place the tortilla on the large cookie sheet that is to go in the oven. Repeat the same process with the other five tortillas. You may need to add another 10-15 ml of oil to the frypan about halfway through.
7. Once they are all on the cookie sheet bake them in the oven for another 5 mins to crisp them up. Take them off, on a cutting board cut each one into 4 wedges. Chop up some fresh cilantro and add it to the salsa. Serve quesadilla wedges with the salsa.