

Sizzlin' Sweet and Cheesy Quesadillas

brunch+lunch > Sizzlin' Sweet and Cheesy Quesadillas

It is well worth making one more than you think you'll need of these sizzlin' sweet and cheesy quesadillas—because they will be gone in seconds!



Serves: **3-4** (12 slices)

Prep Time: **10min**, Cook Time: approx. **15min**.

Shopping LIST:

6 flour or corn tortillas, **1** handful of rocket or baby spinach leaves to serve.

For the filling: **300g** of grated Cheddar cheese, **100g** good quality bacon, **6tbsp** sweetcorn, **3tbsp** sweet chilli dipping sauce, plus extra for serving (optional), **3tbsp** chopped parsley leaves

Method:

- Heat a non-stick frying pan and add **1tbsp** of sunflower or olive oil.
- Place **5** bacon slices in the pan, allowing them to crisp up, turning occasionally. Once crisp, remove the bacon, but retain the flavourful bacon fat in the pan.
- Lay a tortilla in the pan, sprinkle over **1tbsp** of sweet chilli dipping sauce, **50g** of cheese, **2tbsp** of sweet corn, bacon pieces, **1tbsp** chopped parsley leaves, and top it off with another **50g** of Cheddar cheese.
- Cover with a second tortilla and cook for **2-3** minutes.
- Gently turn the whole quesadilla and cook for an additional **2-3** minutes until the base is golden, and the cheese has melted.
- Remove the quesadilla from the pan and keep it warm while you repeat the process for the next one.
- Transfer the quesadillas to a board and cut them into quarters, using a pizza wheel if available.
- Serve hot with rocket or baby spinach leaves and extra chilli dipping sauce, if desired.

Tip: Avoid overfilling to make flipping easier.

"bon appétit"



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