

Jamie's Leftover Quesilladas



Serves 4 Prep 15 mins

Cooking 15 mins

Easy

Ingredients

4 spring onions
1 red pepper (or use peppers from a jar)
1 small carrot
120 g Cheddar cheese
15g fresh herbs like parsley, mint or coriander or use dried.
4 - 6 large tortillas
150 g hummus
olive oil
1 lemon or lime
100g Greek yoghurt.
Add any shredded leftover chicken (optional)

1. Chop the spring onions. Take the peppers' seeds out and finely chop them too. Grate the carrot. Shred the chicken.
2. Place all veggies in a tray or bowl. Add the grated cheese and mix everything together. Finely slice the fresh herbs and add to the mixture.
3. Lay the veggie and cheese mix on one tortilla. Add more grated cheese if needed. Add the shredded chicken. Place another tortilla on top. Do the same for the rest of the tortillas.
4. Place the tortillas in a non-stick pan to medium heat. If you like you can use two frying pans so you can cook both tortillas at the same time. Add a drizzle of olive oil if needed. Fry each side for 2-3 minutes or until they turn golden. While the tortillas are getting ready, mix the hummus, lemon and yoghurt together.
5. Leave the tortillas to cool down for a minute and cut them in slices. Serve them on a plate with the hummus mix on the side.