

# Chicken Quesadilla



*Dating all the way back to the 16th century, quesadillas are a party favourite. They are fun and easy to make and everyone loves them. Impress your guests with these scrumptious delights - you'll have them lining up for more!*

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## MAKES 8 SERVINGS

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### INGREDIENTS

#### Tortillas (makes 12 tortillas)

*3 cups of flour and extra for rolling out*

*1 teaspoon salt*

*100 ml oil*

*1½ cups boiling water*

#### Chicken Filling

*700 g chicken fillets thinly sliced*

*100 ml oil*

*1 teaspoon garlic and ginger paste*

*5 teaspoons Cajun spice*

*1 large onion sliced*

*1 large pepper sliced*

*2 jalapenos*

*Salt to taste (if required)*

*100 g cheddar cheese grated*

**4.** Roll out dough into a log and divide into 12 equal discs.

**5.** Roll out into circles.

**6.** Toast on a clean dry pan on medium heat until cooked through turning occasionally.

**7.** Store in a kitchen towel to keep it soft.

#### Chicken filling

**1.** Fry the chicken fillets in 50 ml oil on high heat. Once browned add garlic and ginger paste

and 2 teaspoons Cajun spice. Once fully cooked, remove from the pot.

**2.** In the same pot add the remaining oil and fry the onions, peppers and jalapenos until soft.

Add the remaining Cajun spice and add the chicken back and mix.

**3.** Season with salt to taste if required.

### METHOD:

#### Tortillas

**1.** Add flour, salt and oil to a bowl. Rub the oil into the flour until it resembles breadcrumbs.

**2.** Add boiling water and mix with a wooden spoon. When the mix is cool enough to handle with your hands, bring the mixture together and tip out onto a floured surface.

**3.** Knead for 5 minutes until the mixture is smooth and soft. Set aside to rest for 15-30 minutes.

#### TO MAKE THE QUESADILLAS:

In a pan on medium heat add the tortilla to the pan. Add the chicken mix on half the tortilla and add grated cheese over. Cover with the remaining half so that you have a semi-circle. Close the lid and allow the cheese to melt and the tortilla to crisp. Flip over and let the other side crisp. Remove from the pot and cut into slices. Serve with sour cream and/or guacamole.