**Quesadilla**

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| ***Ingredients*** | ***Equipment*** |
| 2 tortilla wraps | wok |
| 1 spring onion | fish slice |
| ¼ of a pepper (any colour) | chopping board |
| 3 cherry tomatoes | wooden spoon |
| small handful grated cheddar cheese | mixing bowl |
| small handful grated mozzarella cheese | sharp knife |
| 4 slices chorizo or 2 slices ham | pizza wheel |
| seasoning / herbs |  |

***Method***

1. Prepare yourself and your work area. Get equipment out.
2. Chop the spring onion, pepper and tomatoes into small pieces and place in mixing bowl.
3. Cut the chorizo or ham into small pieces using the scissors and add to the mixing bowl.
4. Add the cheese and seasoning to mixing bowl and mix everything together thoroughly.
5. Place one tortilla wrap into the wok and spread out the mixture evenly on top. Place the other tortilla wrap on top.
6. Cook the quesadilla on a low-medium heat for about 5 minutes.
7. Carefully turn the quesadilla over and cook on the other side for 2-3 minutes until the tortillas are golden brown and the filling is melted.
8. Remove from the wok and cut into pieces using a pizza wheel.

