

# Tomato and rocket quesadillas

For 4 servings

## Ingredients

8 soft flour tortillas  
75 g ready-grated mozzarella  
75 g ready grated mild cheddar  
8 baby plum tomatoes; sliced  
1 tbsp pickled jalapeno slices ;  
chopped  
1 tsp dried oregano plus extra to  
serve  
30 g rocket plus extra to serve  
1 tbsp olive oil

## Directions

1. Lay four of the tortillas on a clean work surface. Mix the two cheeses together and divide between the four tortillas in an even layer.
2. Scatter over the tomatoes, jalapenos, oregano and rocket, then lay the other four tortillas on top and press down firmly.
3. Heat a little olive oil in a large frying pan over a medium-low heat and add the first quesadilla. Cook for 1-2 minutes or until the cheese is starting to melt and the underneath is golden and crisp. Carefully flip the quesadilla with a fish slice and cook the other side until crisp and the cheese is completely molten in the centre.
4. Cook the rest of the quesadillas in the same way, keeping the finished batches warm in a low oven. Cut into quarters and pile on a serving plate. Garnish with an extra sprinkle of oregano and a little fresh rocket

Prep time: 5 mins  
Cooking time: 25 mins

