

Mexican Quesadillas

Servings: 4

Prep Time: 10min

Cook Time: 15min



Ingredients

- 2 wraps or tortillas (I used the anat wraps)
- 4Tbsp Mayonnaise
- 4Tbsp Sweet chilli sauce
- 4 Chicken fillets
- 1/2c Cheese
- 1 Onions
- 1/2c Julienne red peppers
- Pinch Ginger
- 1tsp Garlic
- Pinch masala
- 1/2tsp Cumin seeds
- Pinch Salt
- Pinch Chili powder

Directions

1. Marinate chicken fillets (cut into long strips) with some ginger garlic masala, cumin seeds, salt, chili powder.
2. Marinate according to taste, I like to make it slightly spicy so I'm quite generous with the chillies.
3. Heat some oil and butter in a pan and stir-fry the chicken along with some onions and julienne red peppers.
4. Add a dash of tomato sauce and cook until the chicken is done.
5. Take 2 wraps or tortillas (I used the Anat wraps). Spread 1 side with mayo and the other with sweet chili sauce.
6. Layer chicken in between making sure you don't over fill or it will ooze out.
7. Add some cheese.
8. Seal well.
9. Brush with melted butter and toast on a hot pan
10. Cut into quarters' and serve with chips and some hot dipping sauce