

Quesadillas with sweetcorn, feta and mint

½ red onion, chopped
1 tsp brown sugar
2 tsp balsamic vinegar
100g sweetcorn
½ tsp harissa or 1 red chilli
1 red pepper chopped
1 tbsp coriander, chopped
1 tbsp mint, chopped
75g gruyere cheese, grated
75g feta, crumbled
A good pinch of smoked paprika
Salt and pepper
4 – 6 corn tortillas
Butter and oil

Soak the onion in the vinegar and sugar for 20 minutes. Mix with other ingredients and season well. Put a little of the mix on one side of the tortilla fold. Repeat until all the mix is used. Heat the butter and oil in a frying pan. Cook the tortillas one at a time, pressing down with a spatula. Flip over and keep warm while you cook the others. Serve with salsa.

Salsa

1 garlic clove
1-3 jalapeno chillies
500g tomatoes, skinned and cored
4 spring onions
2 tbsp coriander, chopped
Juice of ½ lime
Salt

Blend the garlic, chilli and half the tomatoes. Roughly chop everything else and add along with the lime juice and salt.