



Royal  
Botanic Garden  
Edinburgh

## Botanic Cottage Community Cook Club Late April 2021

### An easy supper

### Quick quesadillas - with tomato salsa and lime sour cream



#### Quesadillas

2 tins mixed beans OR kidney beans  
4 spring onions, sliced  
100g cheddar cheese, grated  
1 tsp smoked paprika  
1 tsp ground coriander  
2 tbsp tomato puree  
8 tortilla wraps

#### Lime sour cream dip

150ml sour cream  
Zest of 1 lime

#### Salsa

250g tomatoes, roughly chopped  
Small handful fresh coriander, chopped  
Juice of ½ a lime (use the zest for the sour cream dip above)  
Salt and pepper  
1 spring onion, finely sliced  
½ a fresh chilli finely chopped (optional)

Serves 4

You will need a large bowl, two smaller bowls for the salsa and sour cream, a chopping board and knife, a frying pan

### Method

1. Drain and rinse the beans and roughly mash with a masher or a fork.
2. Add the grated cheese, sliced spring onions, tomato puree and ground spices and mix well.
3. Divide the mixture between 8 tortillas. Spread over one half of each tortilla leaving a few centimeters border and then sandwich together to make semi-circle shapes.
4. Zest the lime into the sour cream and mix together.
5. Mix together the salsa ingredients in a bowl - season to taste.
6. Heat a drizzle of oil in a frying pan and when hot add 2 of your quesadillas. Cook for 2-3 minutes on each side until golden and toasty. Keep warm while you cook the rest.
7. Serve the quesadillas with the salsa, sour cream and any extras you like - I like jalapenos and some hot sauce plus some salad leaves.