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Tasty Veggie Quesadillas

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Ingredients

- 1 packet tortillas
- 300g lean lamb mince
- 1 brown onion, diced
- 2 Gourmet Vegies Supa Vege Little Finger Eggplants, diced
- 1 Gourmet Vegies Corn Cob, cobbed
- 1 red capsicum, diced
- ½ teaspoon sumac
- ½ teaspoon all-spice
- 1 teaspoon cumin
- 1 cup diced cucumber
- 1 cup Gourmet Vegies Supa Veg Tomatoes, diced
- 1/3 cup Hidden Valley Coriander, chopped
- ½ cup grated cheese
- olive oil
- pinch salt and cracked pepper

Method

1. Place a large saucepan on a medium heat, drizzle pan with little olive oil. Sautee diced onion in pan, adding mince and breaking up as it cooks.
2. Add diced Gourmet Vegies Supa Vege Little Finger Eggplant, red capsicum and Gourmet Vegies Supa Vege Sweet Corn Cobs to the pan. Sprinkle in sumac, all spice and cumin.
3. Spoon mixture into the centre of a tortilla, spreading to the edges.
4. Top with diced cucumber, Gourmet Vegies Supa Vege Tomatoes, Hidden Valley Coriander and grated cheese.
5. Place tortilla atop of mixture and into a nonstick sandwich press.
6. Once tortillas are crispy and cheese is melted, remove from sandwich press and quarter.