

Chorizo Quesadillas, cherry tomatoes, Monterey Jack cheese, Mexican salsa |

Recipe for 12 Tapas



Description

The perfect Mexican tapas in a quesadillas.

Ingredients

For the quesadillas

- 6 Small Tortilla
- 125 Gr Cherry tomatoes box
- 125 Gr Spanish chorizo
- 75 Ml Sour cream
- 200 Gr Monterey jack cheese
- Salt and pepper

For the salsa

- 0.50 Unit(s) Jalapeno pepper
- 30 Ml Olive oil
- 0.50 Tsp Cumin powder
- 0.50 Tsp Ground coriander
- 0.50 Tsp Paprika
- 200 Gr Red pepper
- 100 Gr Red onion
- 1 Unit(s) Lime juice
- 3 Gr Sugar
- 15 Gr Tomato paste
- 4 Sprig(s) Fresh cilantro
- 400 Gr Italian tomatoes
- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your **four** at **425 F°**

For the preparations

Empty the jalapeno, and dice it finely Dice the pepper and the onion finely Chop the garlic Squeeze the lime Put the tomatoes for 30 seconds in boiling water, cool it down in a ice bath, peel it, empty it and dice it finely. Shred the cheese and slice the cherry tomatoes.

For the salsa

In a hot pot with vegetable oil, sweat the chili, the pepper, the onion with the cumin, the paprika and the coriander. Add the lime juice, the tomato paste, the sugar and the tomatoes. Let it cook for 5 to 10 minutes, and finish with the cilantro. Keep the salsa in the fridge.

For the quesadillas

Dice the chorizo finely and sweat it in a hot pan for a minute. Reserve it. On the first sheet of tortilla, spread the sour cream, lay the chorizo on all the surface. Add the cherry tomatoes and the shredded cheese. Close it with another tortilla sheet. Press it really well on all the surface. In a hot pan with a drizzle of vegetable oil, sear the quesadillas on both faces. When it's done, put it on a baking tray and put it in the oven for 8 to 10 minutes. Cut it in tips, and serve it hot with the salsa.

Bon appétit!