

Chestnut Quesadillas



AUSTRALIAN
CHESTNUTS

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Prep time 30 mins - Cooking time 45 mins - Serves 4

Ingredients

- 500g chestnuts, cooked, peeled and chopped
- 1 brown onion, finely chopped
- 1 tablespoon olive oil
- 1 tablespoon paprika
- 1 tablespoon dried oregano
- 1 teaspoon cumin
- 1 teaspoon salt
- 2 cups grated cheese
- 1 red capsicum, finely diced
- 8 flour tortillas
- Guacamole for serving

800g of fresh chestnuts produces approx 500g once cooked and peeled

Method

Heat oil in pan on medium. Sauté onion until soft. Add chestnuts, keeping a handful aside in a small bowl. Add paprika, oregano, cumin and salt to pan and stir for approximately five minutes or until spices are fragrant. Take off heat and allow to cool slightly.

Blend chestnut mixture, adding a drizzle of water, until a thick paste is formed.

Heat a clean, dry pan or sandwich press. Place a tortilla on the surface, spread with chestnut puree. Add a sprinkle of cheese and capsicum along with a few of the reserved chestnuts for texture. Lay second tortilla on top and press down or close sandwich press. If using a pan, flip quesadilla when one side is golden and cheese has started melting.

Once both sides of the tortilla are golden, remove from pan or press and cut into six wedges. Serve immediately with guacamole.

***For more information about chestnuts, including selecting, storing, cooking and other recipes visit chestnutsaustralia.com.au**