



Chicken, Corn and Pepper Quesadilla with Sriracha Mayonnaise

Makes: 4 quesadillas

Prep time: 20 minute

Cook time: 5 minutes

Ingredients:

4 handfuls cooked chicken (or turkey meat), cut into thin strips

4 handfuls low moisture mozzarella (e.g. not buffalo), grated

1 red peppers, sliced

1 yellow pepper, sliced

1 teaspoon smoked paprika

1 red onion, peeled and sliced

165g canned sweetcorn (drained weight)

8 flour tortillas

4 generous tablespoons mayonnaise

Sriracha, to taste

This is a fantastic way to use up any leftover chicken (or turkey) meat from a roast! You could also replace the meat with prawns, or keep it veggie. Don't skip the spicy mayo, as it's an essential accompaniment.

Method:



1. Heat a splash of oil in a frying pan and cook the peppers and onion until softened - around 10 minutes.

2. Add the turkey, corn, smoked paprika and a splash of water and put a lid on. Cook for around 5 minutes on medium heat. Season with salt and pepper.

3. Combine the mayonnaise and Sriracha and mix well. Set aside.

4. When you're ready to cook, place the ceramic pizza stone onto the Jupiter Outback BBQ and turn all the gas burners on to medium heat.

5. Once the BBQ is hot, place a tortilla on the grill and quickly add the filling. Place another tortilla on

Method Continued:



top and allow to cook for a minute or so, until the bottom is golden and crisp.

6. Carefully flip the quesadilla using a wide, flat utensil (or two!) and cook until golden on the other side.

7. Repeat with the remaining quesadillas and serve with the Sriracha mayo.