

SOMERSET GOATS CHEESE CAPRICORN

LIGHT LUNCHESES / SUPPERS

17) Roasted Pepper and Capricorn Quesadillas (spring)

Serves 4

Ingredients

4 flour tortillas
420g can of chilli beans
150g Capricorn Goats Brie, thinly sliced
1 roasted pepper from a jar, drained and sliced
1 red chilli, thinly sliced
2 tbsp fresh coriander
1 small red onion, thinly sliced
guacamole and lime wedges to serve

- Place 2 tortillas on a chopping board and spread the chilli beans over them
- Divide the sliced Brie, pepper strips, chilli, coriander and red onion between them
- Season lightly and top each one with another tortilla, like a sandwich
- Heat a non-stick frying pan, add a tortilla sandwich to the pan and press down firmly. Dry fry for 2 mins over a medium heat
- Place a large plate on top of the pan and invert it to turn out the quesadilla. Carefully slide back into the pan and cook the other side for 1 _ mins
- Keep warm while you repeat with the other tortilla sandwich
- Cut into wedges and serve with guacamole and lime wedges