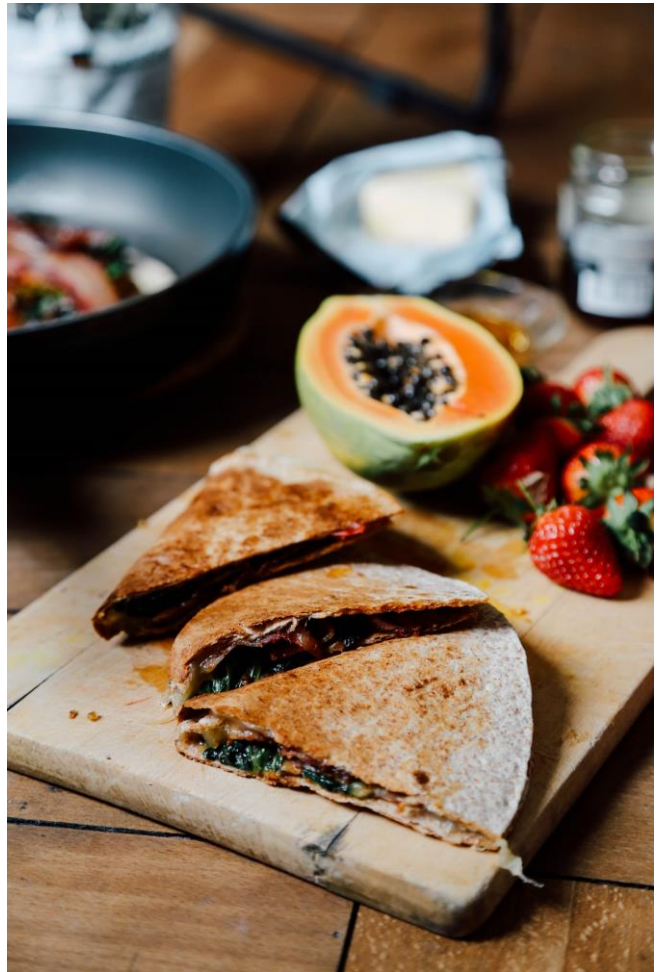


Easy Cheesy Quesadillas

Served with any taco toppings, like salsa, guacamole, or sour cream, this light, flavorful, stress-free snack easily brightens your lazy Sunday afternoon and satisfies your hungry stomach. The fillings inside varies based on your personal preference.

Preparation time: **10 min** + Cooking time: **20 min** = **Total time: 30 min**
Serves **2** people.

- 2 Tortilla wraps (Wholegrain, flour or corn)
- 2 Handfuls of lamb's lettuce
- 1 Spring onion, minced
- 2 Cloves of garlic, minced
- 2 Handfuls of shredded cheese (Cheddar, or any other melting cheese)
- 2 tb. Olive oil
- 5 Slices of bacon
- 1 tb. Honey
- 8 Cherry tomato, quartered
- 1/2 Red chili, minced
- 1 Handful of mushrooms (White mushrooms, chanterelle, cremini or any other type of mushrooms), chopped
- 1/2 tb. Butter
- Pepper
- Salt



Simple Steps to Succeed

1. Drizzle olive oil in a skillet and turn the stove up to medium-high heat, wait until the oil gets warm and line up the bacon stripes in the skillet until they start sizzling and add honey on top. Keep frying the bacons until they get candied and crispy.
2. Toss the onions, garlic, mushrooms, lamb's lettuce, tomatoes and red chilies in, stir-fry for 3-5 minutes until everything is nice and cooked, sprinkle with black pepper and salt, keep frying for 30 more seconds to 1 minute.
3. Turn off the heat, put the veggies into a bowl and set it aside.
4. Get another clean skillet, turn on stove to medium heat, cover the bottom with a thin layer of melted butter (Here you can use a brush or spatula to spread it evenly.)
5. Take a tortilla wrap and place it in the skillet, sprinkle over the shredded cheese all

- over the wrap and put a lid on the skillet to make the cheese melt faster.
6. When the cheese is melted, add in the pre-made veggies on top of it and only cover half of the tortilla wrap.
 7. Use the spatula to check if the bottom-side of the tortilla wrap turns golden or slightly brown, and then flip the side without fillings over and fold the whole thing in half. Gently press the half-moon shape quesadilla to make two sides stick together.
 8. Transfer the quesadilla to a large plate or cutting board, cut into wedges.

Serve with any taco toppings (As suggested above), and a banana-papaya-strawberry smoothie to give the snack a summer touch.