

Chicken & Sweetcorn Quesadillas

*Serves 24 Wedges
(based on 3 per portion)*



Gluten



Eggs



Milk



Mustard

Ingredients

8ea	6" Fully Baked Flour Tortillas
400g	8mm Cooked Chicken Breast Strips
400g	Grated Mild White Cheddar
300g	Sweetcorn
80g	Light Mayonnaise

Method

1. Lay Flour Tortillas on work surface and spread mayonnaise around the edge of all tortillas
2. Then fill four of the tortillas with the chicken (do not place on the edge where you have mayonnaise)
3. Then add sweetcorn followed by cheese
4. Place remaining unfilled Tortillas on top of filled ones and ensure you seal the edges
5. Heat a non-stick pan, place a tortilla parcel in the pan and cook until golden brown then repeat on other side
6. Remove from pan and keep hot in oven while you repeat the cooking process with remaining tortillas
7. Cut each tortilla into six wedges