

RECIPE 4 – ANYTHING GOES QUESADILLA

Recipe by Jill Dupleix

Keep a pack of flour tortillas handy with leftover veggies like sweet potato, butternut squash or carrots. Then hunt through the fridge and pull out all those scraps of leftover cheese – the wedge of stilton, the finger of gruyere, the wedge of cheddar, and put the lot together in minutes.



Serves 4

Ingredients

8 Flour tortillas
500g cooked sweet potato or butternut squash, lightly crushed or chopped
Sea salt
Ground Pepper
100g Creamy Blue Cheese
200g Fresh mozzarella



Instructions

1. Place a flour tortilla in a dry non-stick frying pan and lavishly spread with the crushed vegetables, right to the edges.
2. Season with salt and pepper and scatter with the cheeses. Top with another tortilla and cook over a medium heat until lightly browned, about 3 mins
3. Turn once, and cook the other side until lightly browned and the cheese has melted.
4. Transfer to a board, and keep warm while you make the others. Cut in half or into quarters to serve.

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