

Quesadilla de Chorizo y Papa - potato & chorizo quesadilla

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What a wonderful way to use up mashed potato! In fact this simple recipe is so good that it's worth cooking the potatoes just for this! Also, not having the added butter and milk makes the finished quesadilla less sloppy. Serve with a tomato salsa or guacamole **serves 2-3**

- 2 large or 6 small tortillas
 - 250g mashed potato
 - 10cm small cooking chorizo, sliced or chopped finely
 - 1 small onion, finely chopped
 - 1 large mild green chilli (like a jalapeno) or 1/2 green bell pepper, finely chopped
 - 250g mild cheddar or edam, grated
1. Fry the chorizo over a low heat until the oil runs, then add the chilli and onion and cook very gently until soft. Add the potato and mix well.
 2. Heat a frying pan similar in size to the tortillas. Brush with oil then place a tortilla in the pan.
 3. Spread the potato mix in an even layer and top with the cheese.
 4. Place another oiled tortilla on top. When the bottom one smells cooked, flip everything over to allow the other side to cook. You know it's ready when the cheese starts oozing out!
 5. Allow to sit for a few minutes off the heat before serving.