



## Harrington's Chilli Chocolate Black Pudding Quesadilla

Serves 4 for a tasty snack.

### Ingredients

- 500gm Harrington's Chilli Chocolate Black Pudding diced 1cm
- 8 flour tortillas
- 1 red onion
- 1/2 green pepper (diced)
- 1 celery stick (diced)
- 1/2 tsp dried oregano
- 1/2 can Mexican chilli beans
- 2 cups Edam cheese - grated
- 2 chipotle chilli - finely chopped
- 1/4 cup feta cheese
- 3 Tbsp fresh coriander
- A little salt & pepper

### Directions

1. Gently sauté together onion, green pepper, celery, black pudding and oregano with a little oil. Cook for 5-8 minutes until soft.
2. Lay out the flour tortillas and lightly brush with the chopped chipotle chilli.
3. Divide evenly over four of the flour tortilla, the vegetable, black pudding mix, chilli beans, Edam, feta, coriander and a little seasoning. Then place the remaining tortilla on top. Making sure the mixture is evenly distributed and not overflowing.
4. Preheat a large frypan or heavy skillet and cook for two-three minutes (without oil), then turn and repeat on the other side.
5. Cut into wedges and serve with cumin sour cream and wedges of lime

### Cumin Sour Cream

- 1/2 cup Sour cream
- 1 Tbsp fresh coriander (chopped)
- 1 tsp cumin (toasted and ground)
- 1 large lime (juiced)

**Method** Mix all ingredients together, refrigerate until required.