

Chicken and Goat's Cheese Quesadilla

Yield: 4 serves | Source: thestranger.online

At its base level a quesadilla is simply a grilled tortilla, mostly with melted cheese inside.

Ingredients

Filling:

- 4 large flour tortillas
- 473 ml soft goat's cheese (crumbled)
- 118 ml coriander leaves (chopped)
- 3 chicken breasts (diced)
- 1 white onion (finely diced)
- 30 ml olive oil
- 2 eggs (whisked)
- 30 ml Jalapeños (sliced)
- 2 ml black pepper
- 2 ml cayenne Pepper
- 30 ml melted butter

Persian Tahini Sauce:

- 355 ml of sesame seeds
- 1 Up to 5 tbsp olive oil (depending on your desired consistency)
- 2 ml Ras el hanout

Salsa verde:

- 237 ml flat leaf parsley leaves
- 237 ml basil leaves
- 1 garlic clove (finely chopped)
- 10 ml capers (drained and roughly chopped)
- 118 ml olive oil
- 1 lemon (juiced)
- pinch of sea salt

Notes

The use of goat's cheese works beautifully with the Tahini Sauce. The salsa verde adds a gorgeous citrus bite to the overall dish.

There are, of course, a wealth of additional fillings you could add or switch out.



Instructions

1. We'll begin with the Tahini sauce. Heat a cast iron, or heavy skillet over a medium heat and add the sesame seeds. Stir constantly until they begin to turn golden brown for the maximum flavour. Burnt sesame seeds are only good for the bin.
2. Once toasted, cool for a few minutes then add them to a blender. Start by adding 2 tbsp of olive oil. Combine the mixture into a paste, scraping down the sides if needed, as you go along. Add more olive oil if required. We're looking for a slightly less stiff consistency to hummus. Set aside and leave to cool.
3. For the salsa verde, add the parsley, basil, garlic and capers to a blender and pulse. Add the olive oil and half the lemon along with the salt, add more lemon if required and stir well.
4. To continue in reverse order, time for the main event. Add the olive oil to the skillet and lightly fry the onion, as it becomes translucent, yet still retains a slight crunch add the chicken, stir continuously for 2 minutes. Add the Jalapeños, black pepper and cayenne pepper, continue to stir for several minutes until the chicken is cooked through.
5. Remove the filling to a separate bowl and pour in the 2 whisked eggs allowing them to fill the base of the skillet, do not stir. Whilst still slightly moist remove to a plate.
6. Lightly oil the skillet with the melted butter using a pastry brush and add 1 tortilla, as it lightly browns continue to add 1/4 of all the following, filling, cheese, egg and coriander.
7. Gently fold the tortilla, similar to an envelope style, brush the outside with more melted butter and flip, you have just created a quesadilla.
8. Lightly brush what has now become the top (with the seam on the base) to finish browning and assisting the cheese to melt for a further 2 to 3 minutes.
9. Serve accordingly.