



# VEGETABLE, CHORIZO & HAVARTI QUESADILLAS

[https://www.mainland.co.nz/recipe/Vegetable\\_Chorizo\\_Havarti\\_Quesadillas.html](https://www.mainland.co.nz/recipe/Vegetable_Chorizo_Havarti_Quesadillas.html)



**Prep Time**  
**10 MINS**

**COOKING Time**  
**30MINS**

**SERVES**  
**2**

Quesadillas are a family favourite, so why not mix it up and try this vegetable, chorizo and havarti recipe.

## Ingredients

- ½ tbsp olive oil
- 75 g chorizo roughly chopped
- ½ red capsicum thinly sliced
- ½ yellow capsicum thinly sliced
- ½ zucchini thinly sliced
- ½ red onion thinly sliced
- 1 clove of garlic crushed
- 2 large tortillas
- 75 g Mainland Special Reserve Havarti Cheese grated
- ¼ C salsa
- 50 g baby leaf salad

## Guacamole

- ½ avocado
- ½ tbsp lime juice
- 1 clove of garlic crushed.  
Reserve some for garnish

## Method

1. Heat the olive oil in a large frying pan over medium heat.
2. Add the chorizo, capsicum, zucchini, red onion, and garlic to the pan. Cook the vegetables until they just start to soften, about 5-7 minutes. Season with salt and pepper.
3. While the vegetables are cooking make the guacamole by mashing the avocado with the lime juice, garlic and a good sprinkle of salt.
4. Place a tortilla on a flat surface. Sprinkle some of the grated Havarti evenly over one half of the tortilla. Spoon some of the vegetable mixture over the cheese. Fold the other half of the tortilla over the filling, creating a half-moon shape.
5. Heat a frying pan (or flat toasted sandwich press) over medium heat. Carefully transfer the filled tortilla to the hot pan. Cook for 2-3 minutes on each side, or until the tortilla is golden brown and the cheese is melted. Repeat with the remaining tortillas and filling.
6. Once the quesadillas are cooked, transfer them to a cutting board and cut into wedges. Serve with guacamole, salsa and salad alongside.