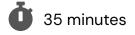






Crispy Fried Egg and Potato Quesadillas

Paprika roasted potatoes in a cheesy quesadillas, served with crispy fried eggs, home-made tomato salsa, fresh avocado, and vinegar dressed cabbage.







Switch it up!

Use the salsa ingredients to make a guacamole! Use a fork or potato masher to mash avocado, add diced shallot and tomato, finely chopped coriander and crushed garlic. Season with salt and pepper and mix to combine!

FROM YOUR BOX

| MEDIUM POTATOES | 4 |
|-------------------------|----------|
| SHALLOT | 1 |
| TOMATOES | 3 |
| CORIANDER | 1 packet |
| GARLIC CLOVES | 2 |
| GREEN CABBAGE | 1/2 |
| AVOCADOS | 2 |
| FREE-RANGE EGGS | 6-pack |
| SHREDDED CHEDDAR CHEESE | 1 packet |
| WRAPS | 8-pack |
| | |

FROM YOUR PANTRY

oil for cooking, olive oil, apple cider vinegar, salt, pepper, smoked paprika, dried oregano

KEY UTENSILS

oven tray, large frypan, saucepan

NOTES

Use a stick mixer or small blender to blend salsa. Add a few drops of your favourite hot sauce or a fresh red chilli or jalapeño if desired.

No gluten option - wraps are replaced with corn tortillas. Warm according to packet instructions then follow step 5.





1. ROAST THE POTATOES

Set oven to 220°C.

Dice potatoes. Toss on a lined oven tray with **oil**, **3 tsp paprika**, **salt and pepper**. Roast for 25 minutes, or until golden.



3. MAKE THE SALSA

Heat saucepan over medium-high heat with oil. Add shallot, tomatoes, coriander, garlic and 1 tbsp oregano. Sauté for 5-7 minutes until vegetables soften to salsa consistency. Season to taste with salt and pepper (see notes).



Dice shallot and tomatoes. Finely chop coriander roots and stems (set leaves aside for garnish). Crush garlic.

Thinly slice cabbage and add to a bowl with 2 tbsp olive oil, 1 tbsp vinegar, salt and pepper. Dice avocados.



4. FRY THE EGGS

Heat a large frypan over medium-high heat with **1 tbsp oil**. Crack eggs into pan, in batches if necessary, and cook to your liking. Remove eggs to a plate and reserve pan for step 5.



5. COOK THE QUESADILLA

Divide even amounts of roasted potatoes and cheese onto one side of each wrap. Fold onto itself. Reheat frypan over medium-high heat with oil. Add quesadillas and cook for 2-3 minutes each side until golden and cheese is melted.



6. FINISH AND SERVE

Divide quesadillas among plates. Serve with a fried egg. Spoon on salsa, top with avocado and coriander leaves. Serve with dressed cabbage.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



