

# Mexican Quesadillas

Made with: Vegit Aloo Mash Mix

## Ingredients

### Corn Tortillas:

- ½ cups maize flour (makai ka atta).
- ½ cup flour (maida).
- ½ tsp salt.

### Filling:

- 150 gm mozzarella cheese - grated ( 1½ cups).
- 1 tbsp butter.
- 1 cup vegit aloo mash.
- ½ cup water.
- ¼ tsp chilli flakes.
- ¼ tsp mustard.
- salt and pepper to taste.
- 1 green chilli - deseeded and finely chopped.
- 1 tomato - cut into 4 pieces remove pulp and chop finely.
- 1 onion - very finely chopped.
- ½ cup frozen corn.
- 2 tbsp ready-made salsa.

## Method of Preparation

- Mix makkai ka atta, maida and salt in a big bowl. Knead with warm water to make a pliable dough. Cover with a moist cloth and keep aside for 1 hour. Roll a walnut size ball of the dough into a shape of a thin round chappati.
- Place the rolled tortilla on a hot tawa. Cook for a minute on medium heat. Overturn and cook the other side for a minute or till brown specs start appearing. Do not make them crisp. Remove from heat. Make all the tortillas and keep warm tortillas wrapped in foil or cloth in a casserole. Use as required.
- Heat 1 tbsp butter in a pan, add chopped onions and cook for 5 minutes on medium heat till light brown. Add corn. Remove from fire and add vegit aloo mash, and ½ cup water. Add salt, pepper, red chilli flakes and mustard. Stir continuously on flame for 2-3 minute till properly mixed. Remove from fire. Add cheese to the potato mix and keep aside.
- At serving time, spread some potato-cheese mixture on half of the tortilla. Fold over the other half to get a semi circle. Press well so that the edges stick together. Pan fry till golden. Cut into 3 pieces. Serve hot with salsa.