

# CLOVER LEAF: White Tuna Gourmet Jalapeno Quesadillas, red onions, Monterey Jack cheese, chorizo, Italian tomatoes

Recette pour 4 personnes



**Description** White Tuna Gourmet Jalapeno and toppings, trapped between two sheets of Tortillas bread, covered with Monterey Jack cheese and cut into slices.

**L'idée déco** You are free to garnish the Tortillas with the ingredients of your choice. Warning, the cheese is an essential ingredient, it is used to glue the sheets together.

## **Ingrédients**

Clover leaf White Tuna Gourmet Jalapeo Quesadillas

- 2 Leaf(ves) Tortilla
- 150 Gr Monterey jack cheese
- 50 Gr Spanish chorizo
- 0.50 Unit(s) Red onion
- 0.25 Unit(s) Jalapeno pepper
- 1 Can(s) White tuna gourmet jalapeno clover leaf
- 1 Unit(s) Italian tomatoes
- 50 Ml Vegetable oil
  
- Salt and pepper

## **Préparations**

Temps de préparation **20 mins**

Préchauffez votre four à 400 F°

Set up

Chop the red onion. Chop the Jalapeno. Cut the tomatoes into small dices. Open the tuna can. Cut the chorizo into small dices.

### Cooking

Drizzle some oil in a hot pan and stir fry in it the diced Chorizo for 30 seconds then add to it the onions and the jalapenos, cook for 30 more seconds.

### Assembling

On the first sheet tortillas, strew with regularity the following ingredients: Half of Monterey Jack cheese, chorizo, onion and jalapeno, the tomatoes and the white tuna, finish with the rest of the grated cheese. Drop over the second sheet of Tortillas, apply pressure with your hands. In a hot pan with vegetable oil, lay your Quesadilla to give it a light color, flip it then cook the other side for a minute. Then place your Quesadilla on a baking sheet and bake it for 4 minutes. Wait 2-3 minutes before cutting. You can reheat them in the oven just before serving.

**Bon appétit!**