

# BLACK BEAN QUESADILLA (A MEXICAN TOASTIE)

THE GREAT  
**EXHIBITION**  
**ROAD** FESTIVAL

**Makes 8, Prep: 15 mins, Cook: 10 mins**

The Black Bean or Turtle Bean has a dense meaty texture which makes it popular for vegetarian dishes.

## Ingredients

½ red pepper, finely sliced  
2 spring onions, finely sliced  
1 baked sweet potato, skin removed and mashed  
2 tbsp coriander leaves, chopped  
1 tbsp chipotle paste  
400g black beans, drained  
100g tinned sweetcorn  
Jalapeno chillies, chopped up (optional)  
8 corn/wheat tortillas

## Steps

Place a handful of the filling ingredients on top of a tortilla and spread out.

In a large dry frying pan on a medium heat toast the tortilla for a minute or two until the bread starts to turn toasty brown. The tortilla can now be folded and kept warm under a clean tea towel whilst you cook the remaining quesadillas.

Serve with salsa and guacamole.