Sweetcorn and Cheddar Griddle Quesadillas

4 folded quesadillas · Active 15 min · Total 25 min

Skills: Easy

Ingredients

- 1 cup commercially canned ready-to-eat sweetcorn, thoroughly drained (150 g)
- 1 cup grated cheddar (100 g)
- 2 scallions, finely sliced
- 1/2 teaspoon ground cumin
- 1/8 teaspoon fine salt
- 4 small flour tortillas, about 6 inches across
- 2 teaspoons neutral oil (10 ml)
- 2 tablespoons plain yogurt (30 g)
- 2 teaspoons lime juice (10 ml)

Set out

10-inch nonstick skillet, Mixing bowl, Wide spatula, Grater, Small cup for mixing yogurt and lime, Fork for lightly crushing the corn

Allergens

Wheat, Milk. Check labels and substitutions.

Make it

1. Warm the dry skillet over medium heat. Add corn and cook for 3–4 minutes, stirring, until dry on the surface and lightly toasted in spots. Transfer to the bowl.

2. Let the toasted corn cool for 1 minute, then lightly crush a few kernels with a fork. Mix with cheddar, scallions, cumin and salt. Divide filling over half of each tortilla, leaving a border, then fold closed.

3. Brush the skillet with half the oil. Cook two folded tortillas over medium-low heat for 2–3 minutes per side, until golden and the cheese is fully melted. Repeat with remaining oil and tortillas.

4. Mix yogurt and lime juice in a small cup. Cut quesadillas into wedges and serve immediately with the yogurt alongside.

Make the pan size work

Four small folded tortillas cook in two easy batches. They fit a narrow camper stove better than a very large flat tortilla and leave space around the pan handle. Serve the first batch while the second finishes if the table is close by.

A useful detail

Reduce the heat if the first tortilla browns in less than two minutes. A slower melt gives the filling time to bind together.

Keep it well

Refrigerate leftovers within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 2 days. Reheat in a covered skillet until the center reaches 165°F/74°C, then uncover briefly to crisp. Store yogurt separately and keep it cold.