



POTATO QUESADILLA

INGREDIENTS

400 gms Potatoes
120 gms ONION
120 gms Ricotta Cheese
Handful of baby spinach
1 Teaspoon Grated ginger
1 TBSP Fresh Lemon Juice
1 Teaspoon Cumin Powder
1 Teaspoon Mustard Seeds
Salt to taste
4 TBSP SATHYA INFUSED OLIVE OIL
(Flavour of your choice)
1 - 2 TBSP SATHYA CHILLI & GARLIC INFUSED
OLIVE OIL
6 Lebanese Bread Wraps



METHOD

Peel and Boil potatoes until soft. Cut onions thinly. Pour your choice of Infused Olive Oil into the frying pan on heat. Put mustard seeds into the hot oil along with onion and grated ginger and fry till onions are lightly brown. Put salt and cumin powder on the onions and smash the boiled potatoes into the frying pan and fry till lightly brown. Switch off the heat and let the potato to cool. Mix the Ricotta cheese and Chilli & Garlic infused Olive Oil into the potato along with one more tablespoon of your chosen infused olive oil.

Brush some of your chosen infused olive oil on hot grill first. Then place the Lebanese wrap on the hot grill and spread the fried potato and ricotta cheese mix on one half of the wrap and place some fresh baby spinach leaves and fold the wrap over it. Brush some more Infused olive oil on top of the wrap and grill both sides. This should make 6 - 7 quesadillas.

**If using Lemongrass and Ginger or Lemongrass Infused Olive Oil, add 1 TBSP Lemon juice to Ricotta mixture

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