



RECIPE
FOR
QUESADILLAS

INGREDIENTS



VEGAN OPTION



**GLUTEN
FREE**

SERVES 1

- 3 **CASAZUL CORN TORTILLAS**
- 100g of grated Cheddar
- 100g Mozzarella OR 200g vegan melting Cheese
- 1 Avocado in slices (optional)
- 1 Jar of **CASAZUL REFRIED BEANS** (optional)
- 3 teaspoons of **CASAZUL BOTANERA** or **BOTANERA EXTRA**

- pinch of salt
- squeeze of lime juice

METHOD





SCAN ME

- Dry heat the tortillas for a few seconds in a frying pan until they are soft and can be easily folded.
- Sprinkle cheese on one half of each tortilla, fold the tortillas into a half-moon shape.
- On a low heat, cook the quesadillas for 1-2 minutes, then flip them over and cook for 1-2 more minutes until the cheese has melted.
- Open the tortillas and drizzle **CASAZUL BOTANERA** inside with a pinch of salt and some lime juice

SERVING SUGGESTION: Swap the cheese for vegan cheese, add avocado and **CASAZUL REFRIED BEANS** inside the tortilla.

If you like a little extra spice, switch to **BOTANERA EXTRA**

Buen provecho!

Please check labels for
allergen information

COOKING

With Gabriel



Food photographer @liriannis
Food stylist @jackift



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