**Donal Skehan Quesadillas**

* 150g of chorizo / pepperoni, sliced in bite size chunky rounds
* 1 clove of garlic, finely minced
* A small handful of cherry tomatoes, finely chopped
* 2 tortilla wraps
* A bunch of spring onions, sliced finely
* A small handful of grated cheddar cheese

Heat a large frying pan over a high heat and cook the chorizo on both sides until sizzling and roaring red. When it’s cooked, remove from the pan and place on a plate lined with some kitchen paper. Drain a little of the chorizo oil, leaving enough to fry the quesadillas.

While the chorizo is frying off, combine the minced garlic and chopped tomatoes in a bowl and season with a little salt and pepper.

Spread half the tomato and garlic mix on one of the tortilla wraps, top with a little cheese, a generous amount of spring onions, and some of the cooked chorizo.

Place another tortilla wrap on top and fry on both sides over a high heat, until the quesadilla is golden brown and the cheese inside has melted. Repeat with the second quesadilla.

Serve the quessdillas sliced in quarters with an extra sprinkle of sliced spring onions, and a little of the leftover tomato and garlic mix.﻿