

Chicken, Lime and Coriander Quesadillas with Barbecued Corn Salsa

A little mexican triumph that the kids will absolutely love! This combo of smoky corn, zesty lime and fresh coriander will have your tastebuds and your feet doing the salsa.....Great party food too!

Serves 4

You will need:

8 large tortillas
Olive oil
2 chicken breast fillets
1/2 tsp of cayenne pepper
1/2 tsp of ground cumin
Sea salt
a splash of tobasco
juice of 1/2 a lime
3 tbs light sour cream
2 spring onions, chopped
1 red chilli, deseeded and finely chopped (optional)
1/2 a bunch of coriander, roughly chopped
2 cups of grated tasty cheese

For the Salsa:

1 large corn cob
1 punnet of grape tomatoes, finely diced
1/2 a red onion, finely diced
1/2 a bunch of coriander
juice of 1/2 a lime
1 red chilli, deseeded and finely chopped (optional)
1/2 tsp of castor sugar
Extra virgin olive oil
Sea salt and cracked pepper
Rocket leaves and lime wedges, to serve

To prepare the chicken, drizzle each breast with a little olive oil and sprinkle over the sea salt, cayenne pepper and cumin. Heat a fry pan and fry the chicken breasts on both sides until cooked right through, approx 8-10 minutes. Set aside and allow to cool.

Heat a griddle pan or BBQ until nice and hot. Remove the husks and hairy outer layers of the corn cob and cook on all sides until you get a nice charred finish. Set aside and allow to cool.

Chop the cooled chicken into small pieces and place in a large bowl with the sour cream, lime juice, chilli, tobasco, spring onions and coriander. Mix

well to combine, have a taste and adjust the seasoning if necessary.

Stand the corn on its end and run your knife down the sides, close to the centre so you get all the good bits. Place in a bowl with tomatoes, onion, coriander, lime, chilli and sugar, drizzle with olive oil and stir well to combine.

Divide the tasty cheese between four of the tortillas and top with the chicken mixture. Place another tortilla on top and heat a griddle pan or BBQ. Unless you have a whopper of a pan or BBQ you will need to do these in batches. Cook one at a time until you get nice chargrilled lines on each side. Place on a baking paper lined tray and place a sheet of baking paper between each quesadilla to prevent them sticking and keep warm in the oven. When they are all done, cut each one into quarters and stack on serving plates. Spoon over the salsa mix and serve with rocket leaves and lime wedges.....