



Silverbeet Quesadillas

Recipe Source: Dimitra Alfred, Kitchen Specialist, Stanmore Public School

From the Garden: silverbeet, warrigal greens, green shallots, chives

Makes 8

Equipment	Ingredients
Large bowl	Filling:
3 Medium bowls	2 shallots or 8 chives
1 mixing spoon	1 garlic chive or society garlic stem
Oven mitts	150g grated mozzarella
1 set of tongs	75g grated haloumi cheese or fetta cheese
Two large oven trays lined with silicone baking sheets or baking paper	150g finely shredded greens: silverbeet, warrigal greens or spinach
2 Large cooling racks	Pepper grinder
2 Extra dry tea towels	8 large (20cm) tortillas
1 Large spatula	Olive oil spray
Serving boards or plates for serving	
Tongs for serving	
**Always have an adult with you when using knives:	
<ul style="list-style-type: none">• 1x cook's or chef's knife• 1x chopping board• 1x rubber mat• Preparation bowls & compost bucket	

1. Preheat the oven to 200C fan forced. Place the cooling racks and two dry tea towels on the bench near the oven.
2. Wash and trim any dry leaves from the shallot or chives and the garlic chive stem using the tea towel.
3. Set up the board and preparation area.

4. Use the **rock and chop technique** to cut away the tougher end of the garlic chive (you will only be using the pale bottom part of the garlic chive).
5. You should be able to use most of the shallot. Just cut away the roots and any dry wilted ends. Cut the shallots (or chives) into smaller sections, then using the **rock and chop technique**, finely chop them and set aside in the large bowl.
6. Wash the board and knife and set them up again for cutting up the quesadillas at the end for serving.

Prepare the filling:

7. Add the shredded greens to the large bowl with the chopped shallots (or chives) and garlic chive. Use your hands to mix them together and also really scrunch the leaves so they collapse - this makes it easier to fill the tortilla.
8. Tip the mozzarella and halloumi cheeses into the bowl with the greens, add a few grinds of pepper, and use your hands, the mixing spoon or tongs to combine.

To assemble the Quesadillas:

9. Place four tortillas side by side onto each lined baking tray. (The tortillas can hang over the side of the tray, you will be folding them over).
10. Set up your bench with the two trays of tortillas, bowl of filling and olive oil spray.
11. Divide the filling between all the tortillas, placing the filling over half the tortilla. You should have used up all the filling.
12. Now fold over the tortilla, flatten firmly with your hand and lightly spray with olive oil spray.

Work in pairs, one person wearing oven mitts, the other in charge of the oven:

13. **Wearing oven mitts on both hands**, carefully slide the trays into the preheated oven.
14. Bake quesadillas for about 5 minutes or until the cheese has melted and tortillas are crisp. You may need to swap trays halfway through cooking to ensure they cook evenly.
15. **Wearing oven mitts on both hands**, carefully remove the tray from the preheated oven and onto the cooling rack. Drape the dry tea towel across the edge of the hot tray.
16. Allow quesadillas to cool a little.
17. Use the tongs or spatula to transfer each quesadilla to the chopping board and use the cook's knife to cut into halves or quarters (or if you're hungry, leave them whole!) for serving.
18. Place the quesadillas onto the serving boards or dishes and serve.