





 Approximately **30 min**

 **820** kcal p.p.

 **2** persons

WHAT YOU NEED

- A package of tortilla wraps: 1 pcs
- Sweet potatoes: 400 g
- Avocado: 1 pcs
- Soy Yoghurt: 1 pcs
- A tray of cress: 1 pcs
- A bunch of radishes: 1 pcs

GOOD TO HAVE AT HOME

- Salt
- Pepper
- Olive oil
- Garlic cloves: 1 pcs
- Sweet paprika powder: 1 pinch
- Lemon juice: 1 dash

ALLERGENS



QUESADILLAS WITH SWEET POTATO AVOCADO STUFFING

INSTRUCTIONS

- Peel and finely cube the sweet potatoes. Heat some olive oil in a large pan and fry the sweet potato cubes on medium/high heat until well coloured. When just done, fold in 1 pressed garlic clove and season to taste with salt and pepper. Set aside on a plate.
- Meanwhile, pit, peel and slice the avocado. Clean and finely slice the radishes. Add the yoghurt to a nice bowl and season to taste with salt, pepper, a dash of lemon juice and a pinch of sweet paprika powder. Cut off the cress.
- Add 1 tortilla wrap to the pan and heat it on medium/low heat until softened. Turn the tortilla wrap once and top one half with sweet potato cubes, avocado and some radish slices. Season with a pinch of salt and pepper. Flip the other side of the tortilla wrap onto the stuffing and press on. Remove from the pan and cut in half. Keep warm in the oven (100°C). Repeat with the remaining wraps and stuffing ingredients.

SERVING

- Arrange the quesadillas on a nice serving plate and sprinkle with cress. Place in the middle of the table. Serve with yoghurt dip on the side and enjoy while still warm.