

Kimchi Quesadillas

Sarah Salzman

Makes 2 servings

Ingredients

- 2 tbsp butter
- 1 cup kimchi, drained
- 4 corn or flour tortillas
- 1 cup cheddar cheese
- 1 cup mozzarella cheese
- ½ cup instant refried beans
- 2-3 green onions
- 1 tbsp avocado oil for frying

Preparation

1. Drain kimchi and roughly chop.
2. Add butter to a large skillet over medium-high heat. When melted, add kimchi.
3. Cook and stir for about 6 minutes until the edges of the kimchi start to turn a golden brown. Transfer to a bowl and let it cool.
4. Pour oil into large skillet over medium heat. Place tortilla into shimmering oil and top with refried beans first then the kimchi, cheese & green onions, leaving a small border. Slightly dampen the edge of the tortilla with water.
5. Top with a second tortilla and press down lightly, sealing the edges if you can. Heat on both sides until golden in patches and the cheese is gooey, about 2 minutes per side. Cut into quarters, plate up and cover while you make the next quesadillas.

Variation: if you aren't very hungry, just use one tortilla, folding over to a half moon shape to heat.