

## Rescue recipe

Uses any leftover  
cheeses that need  
eating. Most  
cheeses will do.

### Feeds 2 adults and 2 children

Keep a pack of flour tortillas (from the Mexican section in big supermarkets) in the store cupboard as the perfect 'envelope' when you have leftover vegetables, such as sweet potato, butternut squash and carrots. Then hunt through the fridge and pull out all those scraps of leftover cheese – the wedge of Stilton, the finger of Gruyere, that bit of Cheddar – and put the lot together in minutes.

8 wheat flour tortillas

500g cooked sweet potato or butternut squash,  
lightly crushed or chopped

Sea salt and pepper

100g leftover cheeses, grated

200g fresh mozzarella

Handful of basil leaves

# Anything-goes quesadilla

By Jill Dupliex



1. Place a flour tortilla in a dry, non-stick frying pan and lavishly spread with the crushed vegetables, right to the edges.
2. Season with salt and pepper and scatter with the cheeses and basil. Top with another flour tortilla and cook over a medium heat until lightly browned, about 3 mins.
3. Turn once, and cook the other side until lightly browned and the cheese has melted.
4. Transfer to a board, and keep warm, while you make the others. Cut into halves or quarters to serve.

**LOVE**  
**FOOD**  
hate waste