



# BBQ QUESADILLA STACKS

<https://www.mainland.co.nz/recipe/bbq-quesadillas.html>



**PREP TIME**  
**10 MINS**

**COOKING TIME**  
**5-8 MINS**

**SERVES**  
**2-4**

A quick and easy-to-prepare tasty Mexican favourite for the whole family to share. These quesadillas are best cooked on the BBQ hot plate to add to the flavour. Pair with fresh guacamole, a pineapple salsa and a jug of lemon and minted water for the perfect Summer evening meal.

## Ingredients

- 6 large wraps, square or round
- 100g grated Mainland Noble cheese + extra to serve
- 50g thinly sliced salami, chopped into pieces
- 2 - 3 tbsp tomato relish
- small handful coriander or flat leaf parsley, roughly chopped
- olive oil spray

## Method

1. Place 1 wrap on a large work surface and evenly spread over a quarter of the cheese. Place the salami pieces evenly over the cheese then top with a second wrap. Spread the wrap with an even layer of relish and top with more cheese and a good sprinkle of herbs. Place a third wrap on top and set aside. Repeat to prepare another quesadilla and set to one side.
2. Heat your BBQ hot plate and lightly spray with olive oil. Depending on the size of your BBQ, place either 1 or both of the quesadillas on the hot plate. Spray the top wrap with a little oil as well.
3. Cook the quesadillas for 2 – 3 minutes until the cheese has started to melt. Using a large pizza paddle or heat proof spatula carefully turn the quesadillas over and continue cooking, and turning, for a further 3 – 5 minutes until evenly golden and crispy. Remove from the BBQ and place on a chopping board.
4. Chop the quesadillas roughly into pieces or wedges and pile up on a platter. Sprinkle with extra herbs and grated cheese and serve with a selection of salsas or dips. Try serving with guacamole, pineapple and sumac salsa, corn and tomato salsa.