

# Chaat Quesadilla

## Ingredients:

- 1 large flour tortilla
- ¼ onion, caramelized
- ¼ cup of shredded cheddar cheese (or your favorite shredded cheese)
- ¼ cup of diced Roma tomatoes
- HQO Organic Chaat Masala blend
- Fresh chopped cilantro
- Sour cream, raita,\* or yogurt (for dipping)
- Salsa (for dipping)

*\*Raita is an Indian side dish made of yogurt, often with diced cucumber, and seasonings.*

## Cooking Instructions:

- 1) Heat a well-oiled skillet on medium-low heat (can use butter/ghee in the skillet instead of oil)
- 2) Sprinkle shredded cheese evenly over the tortilla (leave space around the edge of the tortilla so the cheese does not melt out onto the skillet)
- 3) Sprinkle caramelized onions\* and diced tomatoes on top of the shredded cheese
- 4) Sprinkle HQO Organic Chaat Masala blend over fillings to your liking
- 5) Sprinkle chopped cilantro over fillings (optional)
- 6) Place another large flour tortilla on top
- 7) Flip tortilla to the other side once it is slightly brown and/or the cheese is adequately melted

*For more information*



**\* For recipes for a homemade Raita and caramelized onions, and check out our HQO blog!**





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