**Quesadilla Cooking**

 **Ingredients**

**4 flour tortillas**

**75g grated cheddar cheese**

**2 tbsp olive oil**

**2 chicken pieces, sliced in half horizontally**

**Sliced mushrooms**

**Onion sliced**

**Black olives, sliced**

**Fresh tomato, diced**

**Lettuce chopped**

**Salt & pepper**

 **Method of preparation**

**Place a pan over a medium heat. Drizzle a little olive oil into the pan and add a tortilla shell. Now, sprinkle a little cheese over the tortilla, add the chicken, spreading it over the melting cheese. Next, add the tomatoes slice, onion slice, mushroom slice, black olives slice, lettuce and add a little more cheese. Season with salt and pepper and finally, place the second tortilla shell on the top. Cover the pan with lid and allow it to cook for 10 minutes, turn the quesadilla carefully and add a little more oil to the pan. Allow it to cook for 10 minutes and remove from the heat. Place your quesadilla on a plate and cut it first into wedges. Serve with salsa and guacamole.**