

Kim Chi Quesadillas



Can be made gluten-free or vegetarian

A quick and tasty meal or snack!

Ingredients:

butter

tortillas (premade corn or flour tortillas, or use recipe on page 10!)

sliced, shredded, or crumbled cheese of your choice

cooked sausage (optional)

Spirit Creek kim chi (or curtido, or sauerkraut)

1. Lightly butter one side of a tortilla and place the butter-side down on a skillet warmed over medium heat.
2. Place cheese on top of tortilla and cook until it melts.
3. Add cooked sausage, if you like.
4. Turn heat off and add a couple of forkfuls of kim chi.
5. Fold over tortilla and serve.

