

Tortilla with Mexicana cheddar and summer vegetables

Informations

People : 4

Preparation : 30 min.

Cooking time : 5 min.



Ingredients

- 300 g Mexicana Cheddar
- 4 tortillas
- 1 zucchini
- 1 red bell pepper
- 1 green bell pepper
- 1 yellow bell pepper
- 2 red onions
- 10 g of sugar
- 5 cl of olive oil
- Fine salt, freshly ground pepper

Preparation steps



1. Preheat the barbecue to 240°.
2. Wash and slice the zucchini into thick rounds.
3. Wash and cut the bell peppers into regular sticks.
4. Peel and slice the onions thin.
5. Cut the cheddar into regular sticks.
6. Grill the zucchini slices. Season to taste. Remove and set aside at room temperature.
7. Sauté the remaining vegetables on the plancha with a drizzle of olive oil, seasoning them with sugar, salt, and pepper. Remove and set aside at room temperature.
8. Lay out the tortillas on the work surface, generously fill with all the confit vegetables, not forgetting the cheese sticks.
9. Fold into a cone shape.
10. Just before serving, place the tortillas on the grill for 2 to 3 minutes.
11. Serve once the cheese has melted.