Quesadilla

Ingredients:

2 cups boiled ndengu (green grams)

2 cups finely chopped tomatoes

1 red onion, finely chopped

0.5 teaspoon garlic powder

2 tablespoons lemon juice

2 cups shredded cheese

Yellow bell peppers

Dhania (parsley), finely chopped

Salt to taste

1. Mix all ingredients and set aside.
2. Place tortilla on a heated, non-stick pan. Put cheese and spread it out evenly and let it start melting. Put on one half of the tortilla.
3. Scoop 2 tablespoons of the filling onto the cheese and top it with more cheese.
4. Fold the tortilla into two and press it down lightly with the back of your spatula so that it can meld as the cheese melts.
5. After a few seconds flip the quesadilla over until both sides are lightly browned and crispy and cheese filling has melted.
6. Cut halfway and serve warm with guacamole and tomato salad.