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**Korean-Mexican Fusion Cooking**  
**Urban Ecology Center, January 30, 2016**  
**Saehee Chang**

**Kimchi Quesadillas**

2 cups cabbage kimchi, drained and chopped

4 to 5 corn or flour tortillas

2 cups coarsely grated Mexican Cheese Blend

Vegetable oil

Serve with Cilantro, Sour Cream, Avocado/Guacamole or Salsa for extra flavor.

In a nonstick skillet, add some oil and heat over medium heat for a few minutes, then cook quesadillas, (filled with cheese and kimchi and folded in half) turning once, until golden and cheese is melted, about 4 minutes total. Serve immediately. Garnish with cilantro, sour cream, salsa, guacamole, etc. and enjoy!