



# Choriquesadilla

Yield: 10 each entrée Quesadillas

## Ingredients:

- 10 each [Don Pancho® 13" Foodservice White Tortilla](#) (79341.02013)
- 2 lbs Chorizo, removed from casing and crumbled
- 1 ½ cups Heavy Cream
- 1 lb Monterey Jack, shredded from block
- 8 cups Oaxaca cheese, shredded
- 4 cups Red bell pepper, julienned
- 1 tsp Cumin seed
- 5 cups Yellow onions, julienned
- 5 cups Red onions, julienned
- ½ cup Avocado oil
- 3 tsp Kosher salt, 1 tsp for the sauteed peppers, and 2 tsp for the sauteed onions
- ½ cup Green onions, thinly sliced

## Directions:

1. Sauté the red peppers with cumin seeds, ¼ cup avocado oil, and 1 tsp kosher salt until lightly browned and softened, 3-4 minutes. Cool on a sheet pan and set aside.
2. Sauté the yellow and red onions with ¼ cup avocado oil until lightly browned and softened, 5-6 minutes. Cool on a sheet pan and set aside.
3. In a large sauté pan, cook the chorizo until browned and cooked through.
4. Drain oil from chorizo, and transfer to a 1/6th pan to keep warm.
5. Heat a flattop griddle to 350°F.
6. In a small pot, heat the heavy cream to a low simmer and slowly whisk in the shredded cheese.
7. Whisk the cheese until completely mixed. Place in pan to keep warm.
8. Grill the quesadilla with the following:
  - 1 Don Pancho® 13" Foodservice White Tortilla
  - 2/3rd cup Oaxaca cheese
  - ½ cup Sauteed onions
  - 1/3rd cup Sauteed peppers
9. Grill until golden brown, transfer to cutting board, and cut in quarters.
10. Place onto serving dish and serve with a side of the queso, topped with cooked chorizo.
11. Garnish with thinly sliced green onions.

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