

Carnitas Quesadilla

Yield: 10 each entrée Quesadillas

Ingredients:

- 20 each 14-inch Don Pancho® White Flour Tortilla (79341.02014)
- 15 oz Chihuahua cheese, shredded (substitute Jack cheese if needed)
- 40 oz Sharp Cheddar/Jack cheese blend
- 50 oz Pork Carnitas, roughly chopped
- 10 each Grilled Serrano peppers
- Pickled red onions
- Salsa verde

Directions:

1. Preheat flattop grill to 350°F.
2. Per order:
   - Scatter 1 ½ oz of shredded Chihuahua cheese in a circle the diameter of a Don Pancho White Flour Tortilla.
   - Top the cheese with a tortilla and cover with 4 oz of shredded Cheddar/Jack blend.
   - Top the cheese blend with 5 oz chopped Pork Carnitas
3. Grill until golden brown, 3-4 minutes.
4. Fold in half and press down, grill 1 more minute.
5. Move to a cutting board and cut into slices.
6. Place the slices onto a warm plate, top with pickled red onion and serve with a ramekin of salsa verde.

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