



## Huitlacoche Quesadilla

Prep time: 30 Cook Time: 6 Servings: 12

Latino,Appetizers/Sides/Snacks,Better For You,Entrees,Flour Tortillas,FSR/QSR,Casual Dining,Snacks & Shareables,Plant-Based Preferences,Modern Mexican

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Heat Pressed Flour Tortillas	10410		24 Each
Huitlacoche Filling		see related recipe	3 Lbs.
Queso Fresco		crumbles	3 3/4 Lbs.
Unsalted Butter		melted	3/4 cup
Cilantro Crema		see related recipe	As Needed

## Instructions

1. To prepare one quesadilla, top one tortilla with 4 oz. of the Huitlacoche Filling, 5 oz. of queso fresco crumbles and top with second tortilla.
2. In a skillet over medium heat, ladle ½ oz. of melted butter into the pan and griddle or press quesadilla on each side until crispy.
3. Serve with a drizzle of Cilantro Crema as desired.



# Huitlacoche Filling

Prep time: 15 Cook Time: 20 Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Unsalted Butter			3 Tbsp.
Onion		diced	5 Oz.
Garlic		peeled, minced	2 1/2 Oz.
Poblano		roasted, seeded, fine dice	5 Oz.
Huitlacoche			25 Oz.
Dried Epazote			1 Tbsp.
Corn Kernels		roasted	1 1/4 Lbs.
Red Bell Peppers		fine dice	5 Oz.

## Instructions

1. In a large sauté pan, over medium heat add butter, onion, and garlic. Cook until fragrant and translucent.
2. Add remaining ingredients and cook until heated through. Stir often. Hold hot for service.



# Cilantro Crema

Prep time: 5 Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Cilantro		chopped	1/4 cup
Yellow Onions		minced	1/4 cup
Lime Juice			2 tsp.
Sour Cream			1 cup

## Instructions

1. Combine all ingredients in food processor, pulse until smooth. Reserve chilled.

