



Queso Fundido Quesadilla

Prep time: 20 Cook Time: 10 Servings: 1

Entrees,Appetizers/Sides/Snacks,Flour Tortillas,Catering,Casual Dining,FSR/QSR,Snacks & Shareables,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortilla	10420		1 Each
Mexican Rice			1 cup
Chorizo Queso Fundido			1/2 cup
Cilantro		chopped	1 Tbsp.

Instructions

1. In a large skillet, over medium-high heat, place tortilla. Place Mexican rice on one half of the tortilla and fold the other half over to form quesadilla shape. Toast on both sides. Remove from heat, cut into thirds, cover in chorizo queso fundido, sprinkle with cilantro, and serve.



Mexican Rice

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Oil			1/2 Tbsp.
Red Onions		diced	2 Tbsp.
Tomatoes		diced	1 Tbsp.
White Rice		cooked	1/2 cup
Black Beans		cooked, drained, rinsed	2 1/2 Tbsp.
Pinto Beans		cooked, drained, rinsed	2 1/2 Tbsp.
Cumin		ground	1/4 tsp.
Coriander		ground	1/4 tsp.
Smoked Paprika		ground	1/8 tsp.
Oregano		leaves	1/4 tsp.

Instructions

1. In a sauté pan over medium heat, heat oil. Add onions and sauté for 5 minutes, add tomatoes and sauté additional 2-3 minutes. Add remaining ingredients and sprinkle with 1 tbsp. water. Mix well to combine. Hold warm for service.



Chorizo Queso Fundido

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mexican Chorizo			3 1/2 Oz.
Jalapeño		diced	1 Tbsp.
Mexican lager			3 1/2 Oz.
All-purpose Flour			2 Tbsp.
Oregano			1 tsp.
Whole Milk			8 Oz.
Cheddar Cheese		shredded	4 Oz.
Monterrey-Jack Cheese		shredded	4 Oz.

Instructions

1. In a 2" deep sauté pan over medium heat, cook chorizo and jalapenos. Slowly add the lager and allow to cook until all the beer is evaporated. Add flour and oregano to the pan, and allow to cook for 1-2 minutes. Pour in milk, stirring constantly. Reduce heat, and allow to simmer for 10-12 minutes or until the milk has thickened. Remove from heat. In batches, fold in cheeses. Return to heat, and hold warm for service.

