



Roasted Tomatillo and Apple Quesadilla

Prep time: 40 Cook Time: 40 Servings: 12

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

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420		12 Each
Apple and Tomatillo Filling			6 cup
Pork carnitas		prepared, hot	3 cup
Corn Kernels			1 1/2 cup
Honey			4 Tbsp.
Green Onions		sliced	3/4 cup
Chihuahua Cheese		sliced	1 1/2 Lbs.
Unsalted Butter			As Needed
Mexican Crema			3/4 cup
Charred Green Apple and Tomatillo Salsa			3 cup
Fresh Cilantro		chopped	3/4 cup



Instructions

1. To prepare one quesadilla, top one half of the 10" Pressed Flour Tortilla with ½ cup of Apple and Tomatillo Filling, ¼ cup carnitas, 2 tbsp. corn, 1 tsp. honey, 1 tbsp. green onion, and 2 oz. Chihuahua cheese.
2. Fold the other half of the tortilla over top to create the quesadilla.
3. Griddle over medium heat in butter, flipping once. Griddle until both sides are golden, crispy and the filling is hot, and cheese is melted.
4. Cut into thirds. Serve with a drizzle of crema and a ¼ oz. side of Charred Green Apple and Tomatillo Salsa for dipping.
5. Garnish with cilantro and serve quesadilla hot.



Apple and Tomatillo Filling

Prep time: 20 Cook Time: 20 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Tomatillos		husked, washed, large dice	6 cup
Granny Smith apple		washed, large dice	6 cup
White Onion		peeled, large dice	3 cup
Extra virgin Olive Oil			1/4 cup
Kosher Salt			1 1/2 tsp.
Granulated Sugar			3 Tbsp.
Ground Cumin			2 tsp.
Fresh Lime Juice			3 Tbsp.

Instructions

1. Combine all ingredients and roast at 400°F until slightly charred. (approx. 20 min.)
2. Store refrigerated until use.



Charred Green Apple and Tomatillo Salsa

Prep time: 20 Cook Time: 20 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Tomatillos		husked, washed, quartered	2 cup
White Onion		peeled, quartered	2 cup
Granny Smith apple		washed, quartered	1 cup
Garlic Clove			3 Each
Grapeseed Oil			As Needed
Fresh Cilantro		chopped	1 cup
Chicken Stock			1 cup
Kosher Salt			2 tsp.
Ground Cumin			1 tsp.
Black Pepper			1/4 tsp.
Pepita seeds		roasted, salted	1/2 cup
Granulated Sugar			2 Tbsp.

Instructions

1. Toss tomatillo, onion, apple, and garlic in grapeseed oil and lay on a parchment-lined sheet tray and roast at 400°F until charred. (approx. 20 min.)
2. Add to base of a blender.
3. Add remaining ingredients and blend to desired texture.
4. Taste and adjust seasoning if desired.
5. Store refrigerated until use.

