



Basque Spiced Quesadilla

Prep time: Cook Time: Servings: 12

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

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420		24 Each
Espelette Rub		See Related Recipe	As Needed
Flat iron Steaks			3 1/2 Lbs.
Queso Fresco		crumbles	3 3/4 Lbs.
Cherry Tomatoes		slightly charred	1 1/2 Lbs.
Fresh Parsley		chopped	3/4 cup
Espelette Crema		See Related Recipe	3 cup

Instructions

1. Season flat iron steaks generously with Espelette Rub and grill or pan sear until desired doneness. Reserve hot for service.
2. To assemble one quesadilla, on a 10" Mission® Pressed Tortilla, layer 2 ½ oz. of queso fresco crumbles, 2 oz. of cherry tomatoes, 4 oz. of grilled steak, 1 tbsp. of parsley and an additional 2 ½ oz. of queso fresco crumbles. Top with a second tortilla and griddle or press until cheese has melted.
3. Cut the prepared quesadilla into quarters and serve with a 2 oz. portion of Espelette Crema on the side for dipping.



Espelette Rub

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
+ 1 tsp. Smoked Salt			3 Tbsp.
+ 2 tsp. Garlic Powder			1 Tbsp.
+ 2 tbsp.		Espelette pepper	1/2 cup
+ 2 tsp. Onion Powder			1 Tbsp.

Instructions

1. Add all ingredients together and mix until combined.



Espelette Crema

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Crema		prepared	3 cup
Espelette Rub, see related recipe			3 Oz.

Instructions

1. In a mixing bowl, add ingredients and mix until uniform. Reserve refrigerated until use.

