



Three Chile Seasoned Pork Chop Quesadilla

Prep time: 15 Cook Time: 45 Servings: 12

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

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Heat Pressed Flour Tortillas	10410		24 Each
Three Chili Rub			9 Oz.
Boneless Pork Chops			3 1/2 Lbs.
Salt			As Needed
Pepper Jack Cheese		shredded	1 1/2 Lbs.
Corn		freshcut from cob	6 Oz.
Pico de Gallo		prepared	12 Oz.

Instructions

1. Rub each pork chop with the Three Chili Rub, season with salt, and pan-sear or grill to desired doneness. Slice the chops thinly and hold hot for service.
2. To assemble one quesadilla, on an 8" Mission® Flour Tortilla, layer 1 oz. shredded cheese, 3 oz. sliced pork, ½ oz. fresh corn, 1 oz. pico de gallo, and an additional 1 oz. of shredded cheese. Top with a second tortilla and griddle or press until cheese has melted.



Three Chili Rub

Prep time: 30 Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Guajillo chili		stemmed, seeded, hydrated in hot water	6 Oz.
Ancho Chile		powder	1 Tbsp.
Ancho Chile		powder	2 tsp.
Chipotle		powder	1 Tbsp.
Olive Oil			6 Oz.

Instructions

1. Combine all ingredients in a food processor or blender and puree. Reserve refrigerated.

