

CHORIZO & CHEESE QUESADILLAS

SIMPLE RECIPE

INGREDIENTS

- 12oz Apco Chorizo, casings removed
- 1/3 cup chopped onion
- 2 cloves garlic, minced
- 1-2 fresh jalapeno peppers, chopped (remove seeds for milder flavor)
- 8 flour tortillas
- Olive oil or pan spray
- 1 cup (4oz) grated cheddar, Mexican cheese blend, Monterey Jack or queso fresco
- Fresh cilantro

DIRECTIONS

- In a skillet, cook chorizo, onion, garlic and jalapeno until meat is browned and onion is tender. Drain and blot with paper towels to remove excess fat.
- Brush oil or spray one side of a tortilla and place greased side down in a skillet or on a grill. Spread ¼ of filling over tortilla and sprinkle ¼ of cheese and cilantro. Place a tortilla on top and brush or spray with oil.
- Cook over medium heat for 3-4 minutes until cheese is melted and tortillas are lightly browned, turning over halfway through cooking.
- Cut into wedges and serve.
- Optional: Serve with salsa, guacamole, refried beans, sour cream or pico de gallo.



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