

Cooking Encounters with H.B.

Quesadillas

Cooking 101

A quesadilla is a Mexican dish and type of taco, consisting of a tortilla that is filled primarily with cheese, and sometimes meats, spices, and other fillings, and then cooked on a griddle or stove.

Traditionally, a corn tortilla is used, but it can also be made with a flour tortilla.

Instructions: How to fill a Quesadilla

To fill a quesadilla (taco style), place the filling on one side of a tortilla, then fold to enclose. Start with shredded cheese, top with a filling of choice then finish with another sprinkle of cheese.

Sandwich style: Place one tortilla flat, sprinkle with cheese, top with the filling of choice, add more cheese then place the second tortilla on top.

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You will need:

- Corn or flour tortillas
- Shredded cheese
- Filling
- Griddle & spatula
- Imagination



Instructions:

1. Place one tortilla on a warm griddle.
2. Sprinkle with cheese.
3. Add beef, chicken, or vegetables.
4. Fold tortilla, or, place the second tortilla on top.
5. Using a spatula and without burning your fingers lightly hold down the top tortilla and gently flip.
6. Remove, cut & serve.

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Serving Suggestions:



- Pulled pork (click here for recipe)
- Cheese quesadilla using your favorite cheeses.
- Pizza quesadilla w/pizza sauce & mozzarella cheese & your pick of pizza toppings.
- Load your quesadilla up with a blend of chopped spinach, red onions, olives, feta cheese crumbles, and mozzarella cheese.
- Fill your quesadilla with black beans, chopped onions, peppers, tomatoes, corn, cilantro, and pepper jack cheese.

The options are only limited by your imagination.

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