

PERRY'S

PORK QUESADILLAS

MADE WITH OUR FAMOUS PORK CHOP



6 QUESADILLAS

The Pork Quesadillas are crispy corn tortillas wrapped around Perry's Famous pork chop that has been enhanced with smoky flavors of Guajillo, roasted vegetables, cilantro and cotija cheese.

- 3 lbs.** Perry's Famous Pork Chop leftovers, finely diced
- 1 lb.** Mixed roasted vegetables
- ½ cup** Cilantro
- 1 cup** Guajillo salsa, (you can substitute with store bought, such as chipotle or red enchilada sauce).
- 1 tsp.** Sea salt/Kosher salt

Combine all of the above ingredients in a bowl and reserve for assembly of quesadillas.

- 4 oz.** Quesadilla mix per corn tortilla
- 4 oz.** Cotija cheese, grated
- 2 oz.** Canola oil
- 12** Corn tortillas
- 2 oz.** Pico de gallo and a pinch of grated cotija cheese, to garnish
- 1** ramekin Guajillo sauce (can be substituted with store bought, such as chipotle or red enchilada sauce)
- Fresh Cilantro, to garnish**

1. Place 1 oz. of canola oil in sauté pan over medium heat.
2. Combine 4 oz of warm quesadilla mix with 2 oz of cotija cheese.
3. Spread evenly on each tortilla, then place an additional tortilla on top.
4. Fry 1 quesadilla in the pan at a time. To keep the tortilla from folding up, place a cold, iron sauté pan on top.
5. When one side is crisp, take the pan off and flip the quesadilla over with a spatula. Place the iron sauté pan on top again.
6. When both sides are crisp, transfer to a cutting board and cut the quesadilla into 4 pieces. Garnish with pico de gallo, fresh cilantro, and cotija cheese. Serve with Guajillo salsa.

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