



MADE WITH OUR FAMOUS PORK CHOP | Recipe developed by Celebrity Chef Rick Moonen, Perry's Master Development Chef

#### INGREDIENTS:

3 lbs. Perry's Famous Pork Chop leftovers, finely diced

1 lb. mixed roasted vegetables

1/4 cup cilantro (fresh, chopped)

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

fresh cilantro, to garnish

1 ramekin Guajillo sauce (can be substituted with store bought, such as chipotle or red enchilada sauce)

## Pork Quesadillas YIELDS: 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.

#### INSTRUCTIONS

- Place 1 oz. of canola oil in sauté pan over medium heat.
- Combine 4 oz. of warm quesadilla mix with 2 oz of cotija cheese.
- Spread evenly on each tortilla, then place an additional tortilla on top.
- Fry 1 quesadilla in the pan at a time. To keep the tortilla from folding up, place a cold, iron sauté pan on top
- 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.
- 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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