



Chorizo & Grilled Mushroom Quesadilla with Chipotle Crema

ARMANINO
FOODS OF DISTINCTION, INC.



Chipotle Crema:

4 oz Southwest Chipotle Pesto Sauce
4 oz Mexican or Salvadoran Crema

Directions: *Mix ingredients together thoroughly.*

Quesadilla:

8 Flour Tortillas, 10"
8 oz Yellow Onion, peeled & thinly sliced
10 oz Chorizo, skins removed
10 oz Cremini Mushrooms, quartered
1 lb Jack Cheese, grated
2 tbsp Oil, vegetable

Directions:

- 1 *Sauté onions until golden.*
- 2 *Sauté mushrooms until lightly browned.*
- 3 *Crumble chorizo & sauté until cooked through.*
- 4 *Divide cheese & spread over 4 of the tortillas. Add chorizo, onions & Mushrooms in equal portions. Top with another flour tortilla.*
- 5 *Sauté quesadillas until golden on both sides, about 4 minutes per side.*
- 6 *Serve with Chipotle Crema.*