

STEAKHOUSE QUESADILLAS

FOLLOW THIS PATH TO QUESADILLAS...

When I said these are decadent, I meant it.

The Chowder itself is so luxurious, it doesn't take much to turn it into a wonderful Quesadilla.

STEPS

Here's how you do it.

- 1
 - Warm your Chowder in a small saucepan. Two C. will be plenty for 4 large Quesadillas.
 - Once you cut the quesadillas into 4 triangular segments (as you would see in any restaurant), the result is 16 pieces.

- 2
 - When the Chowder is warmed through, add approximately 1 C. of shredded cheese.
 - For Quesadillas, my preference is Pepper Jack, but you can use Monterey Jack, or Sharp Cheddar if you don't enjoy spice. Guess what, we're pretty much there.

Let's talk flour tortillas.

- 3
 - Warm the flour tortillas over an open flame for 5 seconds a side. Use tongs to turn them so you don't burn yourself. Or for an electric stove, put them in a hot, dry skillet and warm the tortillas that way.
 - It takes about a minute a side to warm & turn pliable.
 - To ERR on the side of caution, just soften them in the microwave for 10 seconds between moistened paper towels.

I already can see the goal line!

- 4
 - Spoon some of the cheesy steaky Chowder mixture onto one of the warm tortillas, sprinkle on the grated cheese & top with another tortilla to finish.
 - Give them 2 minutes to rest so the cheese doesn't ooze out too much, but after that...

GO FOR IT!



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🔪 Top with crema (sour cream mixed with a drizzle of lime juice & a pinch salt & pepper), Pico d' Gallo (recipe below), or your favorite STORE-BOUGHT salsa if you'd like.

STUFFED QUESADILLA TOPPED WITH CREMA & PICO D' GALLO

Grab your knife & fork for this decadent Quesadilla!

WHAT A BEAUTY!

