

Chorizo Quesadilla

Ingredients:

Name	Portion Size
Grill Oil	1 oz
Flour Tortilla	1
Shredded Cheese	4 oz
Black Bean Corn Salsa	2 oz
Pico de Gallo	2 oz
Chorizo	2 oz.
Leaf Lettuce	1 piece



Quality Tip

Don't take it off the grill too early, sufficient browning is essential to deliciousness.

Food Safety Tip

Chorizo must be kept below 44 degrees F to prevent the growth of foodborne bacteria.

Profit Tip

Portion out the black bean and corn salsa ahead of time to prevent over portioning.

Cooking Instructions:

Ladle oil onto 350 degree flat top and place tortilla on top and cover with 4 oz of shredded cheese. Place chorizo on grill, warm and place on one half of the tortilla along with the black bean corn salsa and pico de gallo. Once tortilla is sufficiently browned, about four minutes, fold in half and let cook another 30 seconds. Remove from grill and cut into quarters. Plate on a piece of green leaf lettuce, slightly staggering pieces, along with salsa and sour cream.