



## Fast-off-the-Gill Chorizo Quesadillas

### Ingredients:

- 3/4 pound bulk pork chorizo
- 5 (10-inch) flour tortillas
- 1 can (16 ounces) black bean refried beans
- 1/2 pound Colby cheese, grated
- 1 cup loosely packed fresh cilantro leaves
- Olive oil for brushing
- 1 1/2 cups store-bought tomatillo salsa (see Cook's note)

Makes: 8 servings.  
Prep Time: 20 minutes  
Cook Time: 5 minutes



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### Directions:

1. Heat a medium skillet over medium-high heat.
2. Use a spatula to crumble the chorizo as you place it in the pan.
3. Sauté the chorizo until browned and cooked through, about 5 minutes.
4. Using a slotted spoon, remove the chorizo from the skillet to a plate.
5. Arrange 5 tortillas on a work surface.
6. Spread about 1/4 cup refried beans evenly over half of each tortilla, leaving a 1/2-inch border.
7. Scatter about 1/3 cup cooked chorizo over beans.
8. Scatter a generous 1/3 cup of cheese over top.
9. Divide and arrange cilantro over top of cheese.
10. Fold opposite half of tortilla over the filling. (The quesadillas can be assembled up to 1 hour before serving. Cover loosely with plastic wrap so they don't dry out, and set aside at room temperature.)
11. Preheat grill to medium-high.

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12. Brush outsides of tortillas with a small amount of oil.
13. Using a wide spatula, transfer quesadillas to the grill.
14. Grill on one side for about one minute, slide and turn quesadillas 90 degrees, grilling until nice cross-hatch grill marks appear.
15. Slide spatula underneath to flip quesadillas and grill the second side.
16. Transfer the quesadillas to a cutting board.
17. Use a sharp knife or pizza cutter to cut the quesadillas into 5 wedges.
18. Arrange on a platter and serve immediately accompanied with the tomatillo salsa.

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Cook Time: 5 minutes



*Recipe courtesy of the National Pork Board.*

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