

Chorizo Quesadillas



Recipe by Jamie Purviance

Serves: 4 to 6

Prep time: 20 minutes

Grilling time: 4 to 6 minutes

Ingredients

- 6 ounces fresh chorizo sausages, casings removed
- 6 flour tortillas (8 inches)
- Vegetable oil
- 2-1/4 cups coarsely grated jalapeño cheese or pepper jack cheese
- 3 scallions (white and light green parts only), very thinly sliced
- 1/4 teaspoon black ground pepper
- Homemade guacamole
- Fresh salsa
- 2/3 cup crumbled queso fresco cheese
- 1 tablespoon finely chopped fresh cilantro leaves



Instructions

1. Prepare the grill for direct and indirect cooking over low heat (250° to 350°F).
2. In a small skillet over medium heat, crumble the chorizo and sauté until it is cooked through, 4 to 6 minutes, breaking it apart with a wooden spoon as much as possible. Transfer the chorizo to a paper towel to drain and cool for 5 minutes. Crumble it into small bits if necessary.
3. Lightly brush one side of each tortilla with oil. Place the tortillas, oiled side down, on a work surface. Assemble the quesadillas by spreading 3 tablespoons of the jalapeño cheese on one half of each tortilla. Top the cheese with equal amounts of chorizo, scallions, and another 3 tablespoons jalapeño cheese. Season evenly with the pepper. Fold the empty side of the tortillas over the filling.
4. Brush the cooking grates clean. Grill the quesadillas over **direct low heat**, with the lid closed as much as possible, until golden on both sides, 4 to 6 minutes, turning once. Remove from the grill and let rest for about 1 minute. Cut the quesadillas into wedges and serve warm with guacamole, salsa, queso fresco cheese, and cilantro.