



Three Chile Seasoned Pork Chop Quesadilla

Prep Time: 15 Minutes

Cooking Time: 45 Minutes

Serves 12

Ingredients:

24 each 8" Heat Pressed Flour Tortillas (10410)

9 oz. Three Chili Rub , see related recipe

3 1/2 lbs. Boneless Pork Chops

Salt , as needed

1 1/2 lbs. Peppers Jack Cheese, shredded

6 oz. Corn , fresh, cut from cob

12 oz. Pico de Gallo , prepared

Directions:

1. Rub each pork chop with the Three Chili Rub, season with salt, and pan-sear or grill to desired doneness.

Slice the chops thinly and hold hot for service.

2. To assemble one quesadilla, on an 8" Mission® Flour Tortilla, layer 1 oz. shredded cheese, 3 oz. sliced pork, ½ oz. fresh corn, 1 oz. pico de gallo, and an additional 1 oz. of shredded cheese. Top with a second tortilla and griddle or press until cheese has melted.

Three Chili Rub

Prep Time: 30 Minutes

Serves 1

Ingredients:

1/2 oz. Guajillo chili , stemmed, seeded, hydrated in hot water

1/4 tsp. plus 2 tsp. Ancho Chile powder

1/4 tsp. Chipotle powder

1/2 oz. Olive Oil

Directions:

1. Combine all ingredients in a food processor or blender and puree. Reserve refrigerated.