

Grilled Quesadillas

Doug Keiles of Ribs Within BBQ

From the Yale Appliance + Lighting Chef Series

Every recipe does not have to be complicated to be delicious. This simple yet tasty recipe can be kicked up according to your imagination!

Feeds 4

Ingredients:

- 4 10" or 12" Flour tortillas
- 2 cups of Flavorful Cheese, shredded- Sharp Cheddar, Cheddar Jack, Pepper Jack, etc
- Any meat, such as ham, turkey, chicken, chorizo, or left over steak, etc
- Salsa of choice
- Sliced Avocado or guacamole

Method:

1. Heat grill on Hot for 5 minutes
2. Lay out tortillas on a flat surface.
3. On 1/2 of each tortilla, spread cheese, then meat, then cheese
4. Fold over the plain side to make a half moon shape.
5. Lower the grill to Medium.
6. Carefully place each half moon on the grate.
7. Cook for 2-3 minutes, until the skin starts to get grill marks and the cheese starts to melt.
8. Using a spatula, flip each very carefully so the stuffing does not fall out.
9. Grill 3 minutes or until the cheese is melted and the skin is crispy.
10. Cut into wedges and serve with Salsa and guacamole, or sliced avocado on the side.
11. You can spice this up by adding Jalapeños or any other spicy pepper in or on top of your creation