Quesadilla Basics (and Leftover Meats)

Quick · Make it with your kids · Serves 4 (4 quesadillas)

Ken's note: TBD

Tortilla, cheese, and whatever leftover meat you have, crisped in a skillet.

Ingredients

- 8 flour tortillas (8–10 inch)
- 3 cups shredded cheese (Monterey Jack, cheddar, pepper Jack, or a mix)
- 2 cups cooked meat or vegetables (see below)
- Oil or butter
- Salsa, sour cream, and Guacamole (Appetizers), to serve

Method

1. Spread ¾ cup cheese on half of a tortilla (or sandwich between two). Add ½ cup filling, sprinkle with a little more cheese, and fold over (or top with a second tortilla). Heat a skillet over medium heat with a thin film of oil or butter. Cook 2–3 minutes per side, pressing down gently, until golden and the cheese melts. Rest 1 minute, cut into wedges.
2. For a crowd: lay quesadillas on a sheet pan and bake at 425°F for 10–12 minutes, flipping once.
3. Shred or chop the meat finely and warm it first, with a splash of broth or salsa so it stays moist. Don't overfill, or it will leak.

Low-carb cheese-shell version (1 quesadilla)

1. Heat the oven to 400°F. Mix 1½ cups mozzarella with 1½ cups cheddar and spread in a circle on parchment on a pizza pan. Bake 5 minutes and pour off any oil. Put 1 cup cooked chicken, ¼ cup sliced bell pepper, ¼ cup diced tomato, and a little green onion on half. Fold over, press, and bake 4–5 minutes more. Serve with sour cream, salsa, and guacamole. To reheat, bake 6–8 minutes at 400°F.

Notes

Leftover meats

- Pulled pork (Smoked Pulled Pork) with BBQ sauce and cheddar
- Carnitas (Costa Rican Pork Carnitas, Tacos de Carnitas) with Jack and pickled onion
- Barbacoa (Barbacoa Chuck Roast), Birria, or Ropa Vieja
- Chicken (any roast or grilled chicken), with peppers and green chiles
- Steak or fajita meat (Tacos and Fajitas Basics), with sautéed peppers and onions
- Shrimp, with Jack and cilantro
- No meat: black beans (Cuban-Style Black Beans), corn, spinach, or mushrooms