

# Quesadillas

## Ingredients

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- » Tortillas
- » Shredded Cheese
- » Optional: Chorizo

Add your tortillas to an ungreased pan, at a medium to low heat. Not using oil gives your outer shell a little crunch. Top with your choice of cheese. You can also add in some cooked chorizo at this point if you'd like. Once your cheese starts to melt, fold the tortilla over and flip. Once your tortilla has reached your desired toastiness, remove from the stove and serve!

## ★ Bianca's Salsa Quemada (Session 2)

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|-----------------------------|-------------------------------|
| » 4–5 vine-ripened tomatoes | » ½ a bunch of fresh cilantro |
| » 1–3 jalapenos             | » salt & pepper               |
| » 1–3 serrano peppers       | » 1 tsp. of vinegar           |
| » 1 onion                   |                               |
| » 2 cloves of garlic        |                               |

Toss the peppers and the onion with a little bit of olive oil and roast in the oven at 400°. Let roast for 5–10 minutes then add your garlic. After a few more minutes add your tomatoes. We don't put the tomatoes in immediately because the juice from the tomatoes will keep you from getting that roasted burn quality on the outside of the chilies. Once everything looks roasted and dark, start adding your ingredients to a blender; your tomatoes, the onion (coarsely chopped first), and the cloves of garlic. Next, add the peppers to desired spiciness. Lastly, add a half of a bunch of cilantro, a little bit of salt and pepper, and the teaspoon of vinegar.

You can top it off with avocado or leave it plain.