

# Quesadilla Crunchwrap

January 5th, 2024

**This recipe serves: 8**

Prep Time: 01:00

Cook Time: 00:15

The Quesadilla Crunchwrap (commercially marketed under a similar name) could be easily obtained at a well-known fast food chain. However, this recipe will allow you to replace the "fast food" ingredients with better quality and better flavor. This Quesadilla Crunchwrap can be cooked in a frying pan, or (ideally) with a Panini Press. The Quesadilla Crunchwrap is an extremely flexible dish that can be filled with pretty much any kind of Meat that you have on hand.

## Ingredients:

8 Street Taco Corn Tortillas  
8 Large Flour Tortillas  
1 Pound Cooked Meat: Ground Beef, Grilled Chicken, Shredded Beef, or Shredded Pork  
8 Ounce Can Sweet Corn, pan roasted  
1 Red Bell Pepper, diced  
1 Poblano Pepper, diced  
1/2 Poblano Pepper, oven roasted  
1/2 Red Onion, diced  
4 Ounce Mushroom, diced  
15 Ounce Can Black Beans, rinsed and drained  
1 Cup Medium Grain Rice, cooked  
2 Roma Tomatoes, diced  
Lettuce, chopped  
8 Oz Cheese Sauce or Pasteurized Cheese  
1/2 Cup Shredded Cheese  
Olive Oil

## Cream Sauce:

=====

4 Ounces (1/2 Cup) Crème Fraîche  
1/2 Poblano Pepper, oven roasted  
1 Tablespoon Cilantro  
1/2 Tablespoon Lime Juice  
1 Garlic Clove, finely minced

## Directions:

Lay 8 Street Tacos in a large oven sheet pan.

Spray or brush lightly with Olive Oil.

Broil on high for 3 minutes until the tortillas are lightly browned.

Turn over each Tortilla, add more Oil, and broil for another 2 minutes or until the tortillas are lightly browned.

Set them aside.

Prepare the Cream Sauce.

Add a splash of Olive Oil to a small frying pan and place over medium high heat.

Grill the Diced Peppers, Diced Onions, and Diced Mushroom until lightly browned.

Lay out 1 large Flour Tortilla. Spread the Cooked Meat across the center of the Tortilla.

Add Grilled Vegetables.

Cover with a thin layer of Rice.

Add a large pinch of Shredded Cheese.

Mash 2 Tablespoons of Black Beans into a thick Paste.

Spread the Bean Paste across the top of a crispy Street Tacos.

Cover the Meat and Grilled Vegetables with a crispy Street Taco, Bean Paste side up.

The Street Taco should completely cover the Meat and Vegetables underneath.

Add a scoop of Cheese Sauce, Tomatoes, and Lettuce.

Add a scoop of the Cream Sauce.

Fold the edges of the large Flour Tortilla into the center, fully covering the contents, in 6 folds.

Heat a frying pan or Panini Press.

Grill until browned, flipping if necessary.

Cut into quarters and serve warm.