

Quesadilla Crunchwrap

January 6th, 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:

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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.