



# Casa Mendosa™ Sweet and Spicy Grilled Quesadilla with Chorizo and Pineapple Salsa

Serves 2-4 / 35 mins



## INGREDIENTS

4 Casa Mendosa™ White 7" Tortillas

1/4 small red onion, very small dice

1 tbsp. pickled jalapeno, small diced

1/2 cup fresh pineapple, peeled, and small diced

2 tbsp. fresh cilantro, leaves picked, washed, dried and chopped

1 tsp. vegetable oil, plus more for brushing tortillas

Fresh chorizo sausage, meat removed from casing

2/3 cup shredded cheddar

Lime, juiced

Panini press or waffle iron

Salt and fresh cracked black pepper, to taste

Tomato salsa, sour cream and chopped avocado, for serving (optional)

## DIRECTIONS

 **Prep time 20 min | Cook 15 min | Ready in 35 min**

- 1** Combine the lime juice, onion, jalapeno, pineapple, cilantro, salt and pepper in a small stainless steel, ceramic, glass or metal (you can also just choose one) bowl, tossing occasionally. Let sit at room temperature to marinate, about 15 minutes.
- 2** Heat vegetable oil in a medium nonstick skillet over medium-high heat. Add the chorizo and cook, breaking up with a wooden spoon, until browned, about 3 minutes. Drain and set aside.
- 3** Preheat a Panini press to medium-high. Brush one side of 2 tortillas with oil and lay dry-side up on a work surface. Scatter each with 1/3 cup cheese. Sandwich with the remaining tortillas and brush the tops with oil.
- 4** Place 1 quesadilla in the Panini press at a time and close gently (do not push down). Cook until golden brown and the cheese is melted, 4 to 6 minutes. Repeat with the remaining quesadilla.
- 5** Cut the quesadillas into wedges and top with the chorizo and pineapple salsa. Serve with tomato salsa, sour cream and avocado if desired.