

## Chorizo, Chiluhua Cheese and Roasted Poblano Quesadillas

### Ingredients

- ½ lb. Ground Mexican Chorizo
- 2 cups Mexican (chiluhua) cheese of fontina cheese
- 3 green onions
- 1 tsp. garlic
- 2 tbl. ground pepper
- 10 6 in. corn tortillas
- 2 Poblano peppers
- 2 tbl. olive oil
- 1 small bunch of chives
- 1 medium tomato



### Directions

Preheat gas grill to 350. Crumble and fry Mexican chorizo in a cast iron skillet and drain very well on paper towels. Place the cheese, onions, and garlic in a medium bowl. Mash them together with a fork until thoroughly blended. Season to taste with pepper. Lightly brown the peppers in the cast iron skillet (that has been whipped out and brush lightly with olive oil. Brown the peppers in a small skillet. Pull peppers from skillet, deseed, core and cut into strips. Chop ½ cup of chives. Chop ½ medium tomato. Lay 5 tortillas out on a large work surface and spread each with a generous layer of the cheese mixture. Add a layer of the chorizo and stripes of the peppers. Top with the remaining tortillas, pressing gently to make the 2 sides stick together. Brush both sides lightly with olive oil and place them in cast iron skillet or on foil grate in large grill or on George Foreman one at a time. Cover and grill each side until lightly browned about 2 minutes each side. Cut each quesadilla into 8 wedges and garnish with a dollop of sour cream, sprinkle of chopped chives and some chopped tomatoes.