

CHICKEN QUESADILLA

9/17/2024 Plate: Dapple Retangle w/ S.S. Ramekin To Go: Lg 1 Comp & 2oz Black Souffle & Lid

STEP #1: INGREDIENTS

2 each 6" Flour Tortillas

1 cup [Cheese Mix](#)

#6 scoop [Chicken Quesadilla Mix](#)

STEP #2: INGREDIENTS

1/2 vz [Vegetable Oil](#)

SET-UP / GARNISH: INGREDIENTS

1 1/2 vz Salsa

4 dots Crema (dime-sized dots)

1/2 cup [Shredded Cabbage](#)

1 tbl [Southwest Herbs](#)

STEP 1: TO COOK

1. Divide the cup of cheese mix between the tortillas, spreading the cheese "**coast to coast**". Gently press the cheese into each of the tortillas.
2. Divide the #6scoop of chicken quesadilla mix between the two tortillas and **spread over half of each tortillas**.
3. Fold the tortillas in half to make completed quesadillas.
NOTE: Ensure the ingredients remain evenly distributed.
4. Store refrigerated in a 1/3 pan with lid, using deli paper to separate prepped quesadillas.

STEP 2: TO COOK

1. Ladle 1/2vz vegetable oil onto 375° griddle and place two prepped quesadillas in the oil. Lightly brush oil on both sides.
2. Allow to cook undisturbed until the underside is medium browned and crisp. This will take **2 minutes**.
3. Flip the quesadilla and allow to cook undisturbed until the other side is medium browned and crisp. This will take **2 minutes**.
4. Remove the quesadillas from the griddle. Ensure that the chicken is hot and cheese is melted. Cut each quesadilla in half to yield 4 triangles.
NOTE: DO NOT USE STEAK WEIGHT.

SETUP / GARNISH

1. **Ladle** salsa into a ramekin, and place it on the top right corner at 2 o'clock on a small retangle plate.
2. Measure shredded cabbage and place on the top left corner at 10 o'clock on the rectangle plate.

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3. Shingle the quesadilla triangles starting on top of the cabbage left to right with the tips pointed towards 10 o'clock.
4. Squeeze a dime-sized dollop of crema on top of each triangle.
5. Sprinkle 1tbl of southwest herbs onto the quesadillas and cabbage.

