

## ***Colby Jack Quesadilla***

Sometimes, you need a great appetizer that can cross borders and generations. For us, it's the quesadilla. Way back in the day, this started as a street food in Mexico, and made its way to the American Southwest. The one we're making has kept moving west to Cali before heading north to the beautiful land of Wisconsin - home of some of the best cheeses and cheesemakers in the world. Because of the cheese and chipotle peppers and chicken we blend together, we call this monster the Colby Jack Quesadilla, because it is a powerful, big beauty of an appetizer that's so robust it can be a meal, too. The universal appeal of the standard quesadilla has given it a bad rep as a basic food. In reality, it's a great skill to have in your kitchen, to test new flavors, use leftovers, and make a snack that's better than anything that's made in a factory. So get some pepper-loaded colby jack, like Muscoda Mayhem we got from the award-winning Meister cheesemakers in Wisconsin, it's packed with chipotles, habaneros and jalapenos. With some pico de avocado and some killer apple-chive sour cream, this Quesadilla is a real beast.

### *Ingredients (for 4 quesadillas)*

- 1 package of 10" flour tortillas
- $\frac{3}{4}$  - 1 lb. of Chipotle shredded chicken (ingredients/directions below)
- Cooking spray (if using a quesadilla maker or grill, not needed in frying pan)
- 6 oz of Colby-Jack cheese (we used Meister's Muscoda Mayhem from Wisconsin)
- $\frac{1}{2}$  lb of pico de avocado (ingredients/directions below)
- $\frac{1}{4}$  lb apple/chive sour cream (ingredients/directions below)
- Chopped cilantro for garnish

### *Ingredients for Chipotle Shredded Chicken*

- 1  $\frac{1}{2}$  - 2 boneless skinless chicken breasts, lightly salted
- 1 C sliced up white onions
- 2 whole limes, juiced
- $\frac{3}{4}$  tsp dried oregano
- $\frac{1}{4}$  tsp pepper
- $\frac{1}{2}$  tsp salt
- $\frac{3}{4}$  C diced fire-roasted tomatoes (found in a can)
- 3 Tbsp of minced garlic
- 6 oz of a pilsner-style beer
- 1 7 oz can chipotle peppers in adobo sauce

### *Directions for Chipotle Shredded Chicken*

- In slow cooker, add all ingredients, stir
- Cook on low for 4 hours
- Remove and shred chicken with forks

### *Ingredients for Pico De Avocado*

- ½ C red onion
- 1 ½ C chopped up cherry tomatoes
- 1 chopped up and de-seeded jalapeno
- ¼ C chopped cilantro
- ½ tsp salt
- ¼ tsp black pepper
- Juice of 2 limes
- Large avocado, cubed

### *Directions for Pico De Avocado*

- Mix all ingredients except avocado, set aside
- Cube avocado, mix with pico

### *Ingredients for Apple Chive Sour Cream*

- 8 oz of sour cream
- ½ tsp of granulated garlic
- Dash of salt
- 3 Tbsp of diced fresh chives
- 1 Tbsp of apple juice

### *Directions for Pico De Avocado*

- Mix all ingredients evenly

### *Directions Overall*

- If using a frying pan, lay one shell in the pan, and spread by hand around ¼ C of shredded chicken and a layer of cheese, and top with another shell, then heat pan for 2-3 minutes until a little steam starts showing, and flip and cook for another 2-3 minutes
- If using a grill or a gas stove top, assemble the quesadilla like above. Then turn your burner to medium heat (spray with oil if using a grill), and rest the quesadilla until the cheese melts (1-2 minutes) and then flip
- If using a quesadilla maker, follow the instructions
- Remove from heat, and lay on a cutting board, and cut into quarters
- Sprinkle with chopped cilantro
- Dip into the pico de avocado, or the sour cream, or both...
- Take a monster bite of the king of Quesadillas

Bonus Tip - You can use any protein you want, or none and go straight cheese, because this cheese mix works so well. The pico de avocado is great on its own with chips, too. If you want to keep the pico for a day or two, put of the avocado pits into the bowl when you refrigerate it.

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