

Title of Dish

[Quesadilla Tempeh](#)

Date: 10/19/19

Chefs name: Sharif Villa Cruz

Ingredients:

1# Tempeh

1 yellow onion

.5# Anaheim chile

.5 cup roasted garlic

1# queso asadero

2# Nixtamal corn masa

Salsa Verde:

1# Tomatillos

.5# jalapeños

6oz roasted garlic

1 bunch cilantro

Introduction:

- 1.- Slice Tempeh into 1 inch slices. Using a sauté pan sear Tempeh with canola oil season with salt and pepper.
- 2.- In direct flame roast Anaheim chiles till skin blister. Place them in a plastic bag and let them steam for about 15min. Peel skins off and take seed off. Cut the chiles juliane.
- 3.- Juliane onion and garlic and sweat them till soft, season with salt and pepper.
- 4.- when everything cools down mix everything with the cheese. Using a mixing bowl adjust seasoning with salt and pepper.
- 5.- Using a scale weight out the Masa into 35 g balls and using a Tortilla press, make tortillas. Place the stuffing in the Tortilla and seal it using your fingers. About 2.5 oz of stuffing per Tortilla.
- 6.- Fry the quesadilla at 350° in a fryer.

Salsa Verde

- 1.- Clean all the ingredients and place them on a sheet tray.
- 2.- Roast all the ingredients except the cilantro in an oven at 350°.
- 3.- Using a blender. Blend all the ingredients to a chunky consistency. Then chop cilantro and add it to the blender. Add 1 cup of water if it looks to thick. Season with salt and pepper.