

Quesadillas Relleno De Papa con Chorizo



If you would like to make homemade tortilla's they are awesome. You can buy a tortilla press at Sombrero in Kennet Square. Otherwise just buy store corn tortillas.

Tortilla:

1 lb masa(corn flour)

3 Tablespoons all-purpose flour

1/4 cup water to mix into dough, keep adding water until you can roll mixture into a ball.

Form the masa into 12 balls. Line a tortilla press with plastic wrap(I use a cut grocery plastic bag) Place the ball in the center and cover with the plastic. Press lightly, peel the plastic from the tortilla and spread a spoonful of filling(cheese and potato chorizo as explained below) in the center and fold over to make 1/2 circle. Press the edges together to seal the tortilla.

In a frying pan, heat 1/2 inch olive oil in the pan, medium high heat. You can fry two at a time. 2-3 minutes until golden brown.

Cheese Filling:

1 cup grated queso manchego, queso Oaxaca, Monterey jack, or muenster cheese

Potato and Chorizo Filling:

2 1/2 cups peeled and cubed potatoes

1 chorizo or other spicy sausage, casing removed and chopped

*Cook the potatoes in the boiling salted water. When they are tender, drain and place in a bowl. Mash lightly with a fork.

*Heat a fry pan, add the chorizo and cook over low heat for 8-10 minutes

*Add the chorizo to the potatoes. Moisten with a tablespoon of the fat rendered from the chorizo and mix well.