



Crispy-Edged Kalua Pork Quesadilla

09-Mar-2023

Level: Easy

Prep Time: 5 minutes

Serves: 1

Cook Time: 10 minutes



2 tsp. grapeseed oil

1 (7.5-inch) flour tortilla

2/3 cup shredded Mexican cheese blend

½ cup kalua pork, heated and liquid drained

Optional toppings:

Taro Brand® Lomi Salmon (kept cold); liquid drained

Sriracha aioli (see recipe below)



Place a medium nonstick skillet over medium heat. Add oil, and heat for 1 to 2 minutes, swirling the pan so the oil coats the bottom. Lay the tortilla flat in the skillet and sprinkle the cheese evenly over the entire top. Evenly place kalua pork on one half of the tortilla. Once the cheese begins to melt, 30 seconds to 1 minute, use a turner/flipper spatula to fold the cheesy side of the tortilla in half. Using the turner/flipper spatula, press down firmly on the top of the tortilla until some of the cheese and kalua pork runs out into the pan. Let the quesadilla cook until the cheese that's leaked out solidifies and turns brown, 2 to 3 minutes. Flip the quesadilla over and let cook on the other side for another 1 to 2 minutes, until the cheese and kalua pork are crisp and golden. Slide quesadilla onto a plate and serve immediately. Top with lomi salmon and a drizzle of Sriracha aioli, if desired.

Recipe adapted from: Clark, Melissa. Crispy-Edged Quesadilla - "This Quesadilla Is Unexpectedly Crispy." *The Honolulu Star Advertiser for The New York Times*, 18 January 2023, p. Crave 20.

Sriracha aioli (serves 12 to 18):

1½ cups mayonnaise

2 Tbsp. white granulated sugar

2 Tbsp. Japanese rice vinegar, unseasoned

2 Tbsp. Sriracha hot chili sauce

Whisk the aioli ingredients until all are combined. Keep refrigerated until ready to use. For easy drizzle, place aioli in an empty and cleaned plastic squeeze bottle or a Ziploc bag cut in one corner.