

Big Green Egg.

The Ultimate Cooking Experience®



@BigGreenEgg

Quesadilla Stack

with Ancho Chile & Coffee Seasoning

Ingredients

1 lb. 16/20 shrimp, peeled and deveined
2 lbs. skinless chicken thighs*
2 lbs. skirt steak
Big Green Egg Ancho Chile & Coffee Seasoning
2 lbs. russet potatoes, peeled and cubed
6 tbsp salted butter
1 tbsp diced garlic
4 poblano peppers, seeded and deveined
12 tortillas (if you can find uncooked tortillas opt for those)
1 cup cheddar cheese, shredded
Salt and pepper to taste

Method

Set the EGG up for direct cooking at 375°F.

Place the potatoes in a Dutch oven and cover with salted water. Place on the cooking grid and bring to a boil; cook until the potatoes are fork tender, about 30 minutes.

Liberally sprinkle Ancho Chile & Coffee Seasoning on all sides of the chicken. While the potatoes are cooking, add the chicken thighs and cook for 10 minutes per side, or until a 165°F internal temperature is reached. Set aside and allow to cool, then shred. Strain and mash the potatoes in a bowl with the garlic and butter until they are smooth; add salt and pepper to taste.

Raise the EGG temperature to 550°F. Place the whole poblanos on the grate and roast them until the outside is blistered and charred, place them into a ziplock bag and let them rest for about 5 minutes. When cooled, using a paring knife, butterfly the peppers, remove the seeds and veins and scrape the char off of the skin.

Liberally sprinkle Ancho Chile & Coffee Seasoning on the shrimp and the steak. Preheat a Big Green Egg Cast Iron Skillet. Add 1 tbsp olive oil to the skillet. Place the skirt steak on the grid and add the shrimp to the skillet and cook both for 2 minutes; turn and cook an additional 2 minutes. Remove the shrimp and steak from the EGG.

Place the tortillas on the grill until they are puffed and golden brown, but be careful not to overcook them, they should still be soft. Lay out 4 tortillas and place a pepper on each, followed by a layer of the mashed potatoes. Add a second tortilla over the potatoes and then put down slices of the steak, chicken and shrimp. Add cheese, then finish the stack with a final tortilla. Cut into wedges and serve.

Serves 4