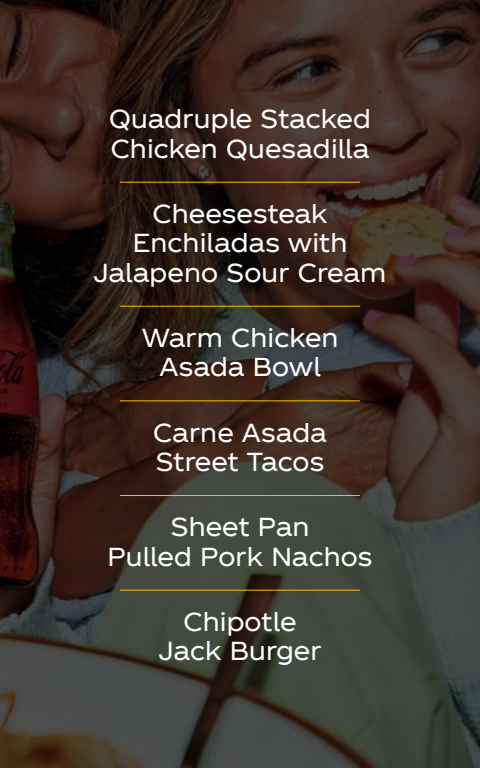




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# Grilling tortilla magic with our favorite Dads



A background image showing a group of people, primarily women, smiling and eating. One woman in the foreground is holding a taco. The image is dimmed to allow text to be read.

Quadruple Stacked  
Chicken Quesadilla

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Cheesesteak  
Enchiladas with  
Jalapeno Sour Cream

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Warm Chicken  
Asada Bowl

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Carne Asada  
Street Tacos

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Sheet Pan  
Pulled Pork Nachos

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Chipotle  
Jack Burger

# Quadruple Stacked Chicken Quesadilla

Mark Anderson and Ryan Fey  
The Grill Dads

**Cook Time:**  
25 Minutes

**Serves:**  
2-4



## QUADRUPLE STACKED CHICKEN QUESADILLA

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### INGREDIENTS

For the chipotle BBQ sauce

1 1/2 cups ketchup

1/4 cup orange juice

1 tbsp molasses

1/4 cup apple cider vinegar

1/4 cup Coke Zero

3 chipotle peppers, finely diced

Kosher salt, for seasoning

## QUADRUPLE STACKED CHICKEN QUESADILLA

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1 pound boneless chicken thighs

4 big flour tortillas

2 cups shredded mild cheddar  
cheese

1/4 cup diced white onion

1/4 cup Mexican crema

1 cup shredded iceberg lettuce

Your favorite hot sauce, optional

Salt and Pepper + Three Chiles, for  
seasoning

Neutral oil, for the pan

## QUADRUPLE STACKED CHICKEN QUESADILLA

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### PREPARATION

Start by making your chipotle BBQ sauce by combining the ingredients in a medium saucepan set to medium heat. Stir well until evenly combined and let it simmer for 5 to 8 minutes or until thickened. Season with Kosher salt to taste. Remove from the heat and set aside.

Season your chicken thighs with your Salt and Pepper + Three Chiles generously on both sides. Set a skillet or a flat top to medium high heat and coat with oil. Cook your chicken for 6 to 8 minutes per side, 12 to 16 minutes total.

## QUADRUPLE STACKED CHICKEN QUESADILLA

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Cut your chicken on the skillet or griddle into bite sized pieces and add some of your chipotle BBQ sauce and make sure all your chicken is well coated. Cook for 1 more minute. Remove from the heat and set aside.

In a skillet or a flat top set to medium heat, begin building your quesadillas by placing the tortillas on the skillet, followed by cheese, your chipotle BBQ chicken and the onions. Cook for a couple minutes until the cheese begins to melt. Start to stack your tortillas with the ingredients on top of each other until you reach 3 levels.

## QUADRUPLE STACKED CHICKEN QUESADILLA

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Add your top tortilla and cook for a few more minutes. Remove from the heat and cut into 4 slices.

Serve while hot and top with crema, lettuce, more chipotle BBQ sauce and your favorite hot sauce. Pair with an ice cold coke and enjoy!



# Cheesesteak Enchiladas with Jalapeno Sour Cream

**Prep time:**

20 minutes

**Total cooking time:**

15 minutes

**Calories:**

360 per serving (6 servings)



## Cheesesteak Enchiladas with Jalapeno Sour Cream

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### INGREDIENTS

2 lbs Skirt steak, shaved beef, or other thin cuts of beef  
1 cup + 1/2 cup shredded jack cheese

6 corn tortillas (about 6")

20 oz enchiladas sauce (favorite store bought)  
1 cup sour cream

1/2 cup pickled jalapeño or fresh peppers  
1 bunch fresh cilantro

1 lime quartered

1 Tbsp neutral oil like grape-seed  
1 Tbsp Salt

Neutral oil, for the pan

## Cheesesteak Enchiladas with Jalapeno Sour Cream

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### **PREPARATION**

Preheat oven to 425 degrees

In a heavy bottomed skillet over medium-high heat, add oil and heat until it shimmers but not smoking. While heating, season beef with salt on both sides. Place beef in a pan and brown fully, flip over and do the same on the other side, about 5 minutes. Remove and let rest. The meat should be cooked to medium temperature. When cool enough to handle, roughly chop the meat into about 2 inch pieces.

## Cheesesteak Enchiladas with Jalapeno Sour Cream

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For assembly, stack tortillas and wrap them in a wet paper towel and microwave for 20 seconds to soften so they don't crack. Lay each tortilla flat and put an even amount of beef on each. Then top with 1 cup of cheese, again evenly on each tortilla.

Spoon  $\frac{3}{4}$  cup of Enchiladas sauce into a 9x6 baking dish and spread evenly on bottom. Place the rolled enchiladas into the dish side by side spanning the length of the dish.

Make sure they are close together and so they do not unroll. Top the enchiladas with  $\frac{1}{2}$  cup of sauce and finish by adding a  $\frac{1}{2}$  cup cheese on top of the sauce.

## Cheesesteak Enchiladas with Jalapeno Sour Cream

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Put in the oven and bake for 10 minutes. Remove, turn the oven setting to broil and cook until the cheese is melted and starts to brown.

To make the jalapeño sour cream, dice the jalapeño peppers and fold into 1 cup of sour cream. Add a squeeze of lime juice to finish.

To serve, put 2 Cheesesteak Enchiladas on a plate, top with Jalapeño sour cream and some fresh cilantro.



# Warm Chicken Asada Bowl

**Prep time:**

**15 minutes**

**Total cooking time:**

**20 minutes**

**Calories:**

**480 per serving (1 serving)**



## Warm Chicken Asada Bowl

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### INGREDIENTS

1 chicken breast grilled

1 cup cooked white rice (long grain)

1 cup black beans

1 Tbsp adobo sauce (favorite store bought) 1 tsp honey

1/2 cup corn kernels

1/2 avocado cubed

4 grape tomatoes halved 1 Tbsp sour cream

1 tsp cumin

1 tsp chili powder

2 Tbsp Cilantro chopped

2 tsp lime juice



### PREPARATION

Fill serving bowl with hot water to warm. Empty the bowl and dry.

Add 1 tsp lime juice and 1 Tbsp cilantro to the cooked rice while warm and mix. Next, cut the chicken into 1 inch cubes and place in a bowl. Combine the adobo sauce and honey, 1 tsp lime juice, cumin, and season with salt. Pour over chicken and mix to coat all pieces.

Spoon 1 cup of the seasoned rice into the bowl and spread evenly across the bottom of bowl. Next, top rice with black beans and corn. Then add chicken and tomatoes.

## Warm Chicken Asada Bowl

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Top with remaining chopped cilantro, chili powder and sour cream.

Serve warm.

# Carne Asada Street Tacos

**Prep time:**

**10 minutes**

**Total cooking time:**

**.25 hours**

**Calories:**

**188 per serving (1 taco)**



## Carne Asada Street Tacos

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### INGREDIENTS

- 2.5 lbs Flank Steak or Flap meat
- 1 Tbsp salt
- 1 Tbsp cumin
- 1 Tbsp chili powder
- 1 tsp dried oregano
- 1 Tbsp adobo sauce
- 1 tsp cinnamon
- 1 tsp soy sauce
- 2 Tbsp oil (vegetable, grape seed or olive oil)
- 1 cup onions diced
- 1 cup tomato diced
- 1 cup cilantro chopped

## Carne Asada Street Tacos

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4 lime wedges

1 cup Cotija cheese

1 cup guacamole (favorite store bought or recipe)

1 bottle hot sauce (favorite store bought)

8 corn tortillas

### **PREPARATION**

Combine salt, cumin, chili powder, oregano, cinnamon, soy sauce, adobo sauce and oil. Brush onto steak and let marinate for 15 minutes.

Set grill to high heat. Spray grill with oil and add steak. Let cook for

## Carne Asada Street Tacos

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5-6 minutes and then flip and let cook for another 5 minutes until temperature is medium. Cooking times vary depending on thickness of meat. Remove, add a squeeze of lime and let rest.

Place the tortillas directly on the grill. Heat for about 15-20 seconds and flip for another 15-20 seconds. You should have some charring when finished. Do not overcook as the tortillas will become hard and brittle. Remove and cover.

Slice the cooked steak into  $\frac{1}{2}$  inch strips making sure to cut against the grain. To build tacos, place a tortilla on a flat work source. Start by adding the steak and then a dollop of guacamole. Next add onions, tomato, cheese and finish with a few drops of hot sauce. Serve.



# Sheet Pan Pulled Pork Nachos

**Prep time:**

**10 minutes**

**Total cooking time:**

**10 minutes**

**Calories:**

**202 per serving (8 servings)**





## Sheet Pan Pulled Pork Nachos

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### INGREDIENTS

1/2 pound pulled pork (favorite recipe)

1/2 cup jalapeños sliced

1 cup shredded jack cheese

1/2 cup fresh cilantro chopped

1/2 lime to squeeze

1/2 cup guacamole (favorite recipe or store bought)

1 tomato diced

1 package corn tortilla chips Hot sauce

## Sheet Pan Pulled Pork Nachos

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### PREPARATION

Preheat oven to 375 degrees and bake chips for 5 minutes to warm and crisp. Caramelize pork if desired in pan.

Create an even layer of tortilla chips (overlapping slightly). Sprinkle on a layer of cheese and add pulled pork. Then add another layer of cheese. Top the chips with  $\frac{1}{2}$  the shredded cheese followed by pulled pork and finish with remaining cheese.

Bake for 5 minutes until cheese has melted, add cilantro, guacamole, squeeze of lime and few dashes of hot sauce and serve immediately.



# Chipotle Jack Burger

**Prep time:**

**10 minutes**

**Total cooking time:**

**15 minutes**

**Calories:**

**843 (1 burger)**



## Chipotle Jack Burger

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### INGREDIENTS

1/3 lbs ground beef

2 pieces of bacon cooked

1 slice of jalapeño jack cheese

1 tsp red pepper spread - optional,  
store bought

1 Tbsp chipotle mayonnaise

1/4 cup grilled red onion Salt

Oil spray

1 brioche bun

### PREPARATION

Put a heavy bottom pan over medium high heat. When hot, spray with oil to coat.

Form ground beef into a patty and season with salt as desired. Place patty into the pan and allow to cook undisturbed for 3-4 minutes and flip over and add cheese. Let cook 2-3 minutes or until desired temperature is reached and cheese is melted. Remove and let rest.

Next, place the buns cut side down in the same pan and let them toast lightly. Remove and set on a flat working surface. To build the burger, start by spreading chipotle mayonnaise on the bottom bun.

## Chipotle Jack Burger

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Next, add the burger and top with grilled red onions bacon stripes and if using, spoon red pepper spread on top. Finish by placing the top bun on the burger and serve.

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