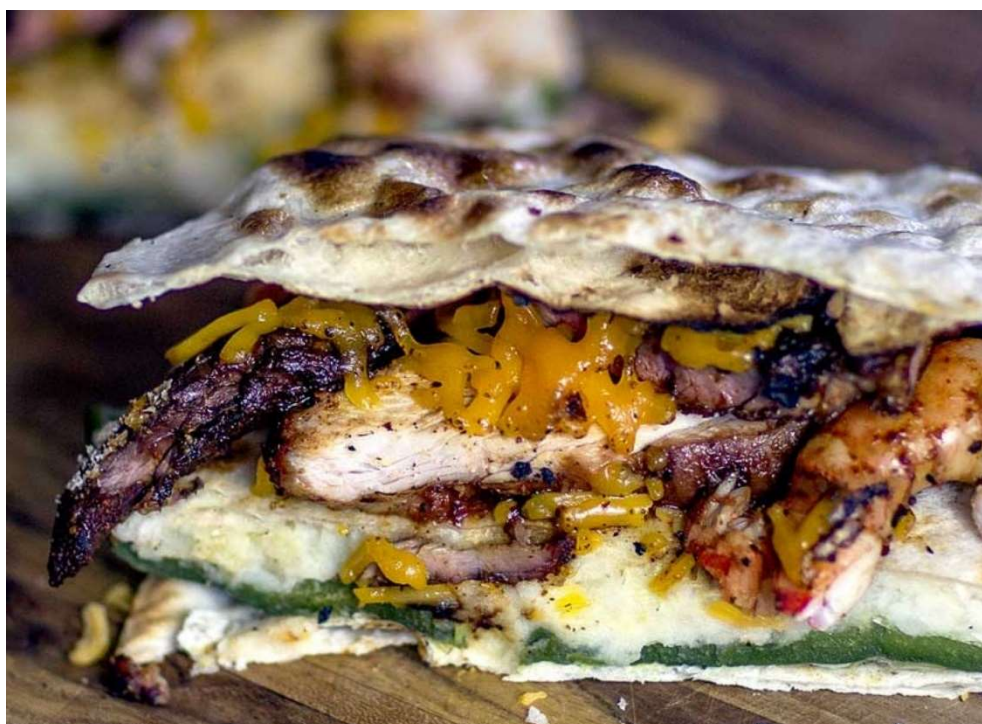


Big Green Egg Quesadilla Stack



* Recipe courtesy of Big Green Egg

Ingredients

- 16 - 20 small prawns, peeled and deveined
- 1kg skinless chicken thighs
- 1kg skirt steak
- Big Green Egg Ancho Chile & Coffee Seasoning (Available from BBQs Plus!)
- 1kg potatoes, peeled and cubed
- 6 tbsp salted butter
- 1 tbsp diced garlic
- 4 poblano peppers, seeded and deveined
- 12 tortillas
- 1 cup cheddar cheese, shredded
- Salt and pepper to taste

Directions

Step 1 – Set the EGG up for direct cooking at 375°F/191°C.

Step 2 – 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.

Step 3 – 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.

Step 4 – Raise the EGG temperature to 550°F/290°C. 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.



Step 5 – Liberally sprinkle Ancho Chile & Coffee Seasoning on the prawns 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 prawns and steak from the EGG.

Step 6 – Place the tortillas on the grill until they are soft 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 prawns. Add cheese, then finish the stack with a final tortilla. Cut into wedges and serve.

