



Smoky Slow Cooked Pork Mini Open-Faced Quesadillas with Avocado Crema

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Here is a great recipe, that will your satisfy that un-holiday craving!

Smoky Slow Cooked Pork Loin Mini Open-Faced Quesadillas with Avocado Crema

Yields: 15 Servings

For the Pork:

Ingredients:

Organic Pork Loin	1 – 2/12 to 3 lb. Out of package and patted dry
Smoked Sea Salt	1 ½ Tbs. Smoked Sea Salt
Ground Cumin	1 Tbs.
Ground Coriander	2 tsps.
Chili Powder	1 tsp.
Ground Pepper	5 grinds

Instructions:

Combine the Sea Salt thru the ground pepper, mix well.

Rub the pork loin or rather massage the pork loin – feel free to get lost in your thoughts 😊.

Place loin in slow cooker – pre heated to high.

Cook on high setting for 30 min. Then turn to medium/low for another 4-5 hours.

Add a bit of water if enough juice hasn't been created by the loin.

At the five-hour mark, the loin should be tender enough to easily shred.

Shred the pork and replace in the slow cooker on low or turned off – just need to keep it warm.

For the Mini Open-faced Quesadillas and Avocado Crema:

Ingredients:

Organic Black Beans	2 Cans
Street Taco Sized Organic Corn Tortillas	Number as needed
Goat White Cheddar Cheese	Grated – enough for 2 Ts per quesadilla
Organic Cilantro	One large bunch – chopped with ½ cup set aside
Organic Avocado	1 Small to Medium
Organic Salsa Verde	2 Ts
Lime	1 large - ½ juiced
Smoked Sea Salt	½ tsp.
Organic Garlic	2 cloves
Ground Cumin crema	1 tsp. (for the beans) and 3 tsps. for avocado
Goat Cream Cheese	1 Tbs.
Kosher Salt	
Ground Pepper	

Instructions:

For the Avocado Crema:

Combine the ½ Cup Cilantro, Avocado, Goat Cream Cheese, Salsa Verde, Lime juice, 3 tsps. of Ground Cumin, Smoked Sea Salt and about ½ cup warm water.

Blend until smooth.

Taste for salt balance and if needed add a bit more water.

For the Quesadillas:

First, give the black beans a little boost.

Heat them up on low with the two cloves of garlic, 1 tsp. of cumin, and a pinch of kosher salt and ground pepper.

Add water as needed so that they do not dry out. Heat up on low for a good 10 minutes.

Fish out the garlic chunks.

To assemble the quesadillas:

Remove pork from slow cooker and roughly chop up into bite size chunks. *** You may have extra after this meal. Use for nachos, tortas, Cuban styled pulled pork sandwiches, or street tacos.*

Using an iron skillet or heavy bottom pan, heat up each tortilla on one side for a good minute – looking for a crispy-ness, flip and top with 2 Ts of grated white cheddar goat cheese, cover with large lid to encourage melting.

Top each tortilla with 2 Ts black beans.

Slide each prepped tortilla onto a serving plate to finish.

Add a heaping ¼ cup of the pork to each tortilla, drizzle with about 2 Ts Avocado Crema and finish with a sprinkle of chopped cilantro.

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