

Pheasant Chorizo & Cheese Quesadillas

Ingredients

- 8** ounces sliced Birdman's pre-cooked pheasant chorizo
- 1/3** cup chopped onion
- 2** cloves garlic, minced
- 1** fresh jalapeno pepper, finely chopped
- 6** 6- to 8-inch vegetable-flavored or plain flour tortillas
- 1** tablespoon cooking oil
- 1** cup shredded Monterey Jack and/or queso fresco (Mexican farmer cheese) (4 oz.)
- 2** tablespoons snipped fresh cilantro or parsley

Directions

- 1.** For filling, in a medium skillet gently warm chorizo, onion, and garlic until meat is brown and onion is tender. Drain off any excess juices. Stir in jalapeno pepper; set aside.
- 2.** Brush one side of 3 tortillas with half of the cooking oil. Place tortillas, oiled sides down, on a large baking sheet. Spread the chorizo filling over tortillas on baking sheet. Combine cheese and cilantro or parsley; sprinkle over filling. Top with the remaining tortillas. Brush with the remaining oil.
- 3.** Place quesadillas on the rack of an uncovered grill directly over medium heat. Grill for 3 to 4 minutes or until filling is heated through and tortillas are starting to brown, turning once halfway through grilling. To serve, cut quesadillas into wedges. Makes 8 servings.



Pheasant Chorizo Noodle Bowl

Ingredients

- 1** pound Birdman's pre-cooked pheasant chorizo
- 2** cloves garlic, minced
- 3** 14-ounce cans chicken broth or vegetable broth
- 2** cups bottled salsa
- 1** to **2** canned chipotle peppers in adobo sauce, drained and finely chopped
- 1** teaspoon dried oregano, crushed
- 1** teaspoon ground cumin
- 10** ounces dried vermicelli or angel hair pasta
- 1** cup chopped zucchini (1 small)
- 2/3** cup shredded mozzarella or asadero cheese
- 1/4** cup snipped fresh cilantro or Italian (flat-leaf) parsley
- Fresh cilantro sprigs (optional)



Directions

- 1.** Hand chop chorizo. Brown chorizo without over-cooking; cook garlic in a Dutch oven and drain off any excess liquids.
- 2.** Stir broth, salsa, chipotle pepper, oregano, and cumin into Dutch oven along with chorizo and garlic. Bring to boiling; reduce heat. Simmer, covered, for 15 minutes. Stir in vermicelli and zucchini. Simmer, uncovered, for 2 to 3 minutes more or until vermicelli is tender but still firm, stirring occasionally. Remove Dutch oven from heat; stir in 1/3 cup of the mozzarella cheese and the cilantro.
- 3.** Transfer to a warm serving dish. Sprinkle with the remaining 1/3 cup mozzarella cheese. If desired, garnish with additional cilantro. Makes 6 main-dish servings. © 2007 Toubl Enterprises Inc.