

Turkey Quesabirria

Yield: 12-16 servings

Prep time: 30 minutes/ Cook time: 1 hour, 30 minutes

Ingredients	Amounts
<i>Colorado Paste</i>	
Chile guajillo	6 ea.
Chile pasilla	6 ea.
Chile de arbol	3 ea.
Onion	1 small
Garlic cloves	2 ea.
Turkey stock	1 cup
Salt	1 tsp.
<i>Birria</i>	
Vegetable oil	3 Tbsp.
Onion, diced	16 oz.
Garlic cloves, split	6 cloves
Butterball® Turkey Thigh Roast with liquid from bag, and turkey hand-separated	5 lb.
Turkey stock or water	6 cups
Oregano	2 tsp.
Cumin	2 tsp.
Cinnamon stick	1 ea.
Cloves, whole	3 ea.
Bay leaf	2 ea.
<i>Finishing & Garnishes</i>	
Vegetable oil for greasing griddle	as needed
Corn tortillas, small	48-64 ea.
Oaxaca cheese or mozzarella	20 oz.
Green cabbage, finely shredded	1 ea.
Avocado	as needed
Cilantro	as needed
Lime wedges	as needed
Hot sauce	as needed

Method

To make the Colorado Paste:

1. Bring a pot of water to a boil and submerge the chilies in the water, using a small plate to weigh them down. Let sit until completely soft (about 30 minutes) then drain.

2. Put the onion, chiles, garlic, stock, and salt in a blender, and blend until completely smooth. Set aside.

To make the Birria:

1. In a deep pot, heat the vegetable oil until very hot. Add the onion and split garlic cloves, and char until almost black.
2. Add the Butterball® Turkey Thigh Roast (separating the meat into large chunks) as well as all the liquid in the bag.
3. Add the Colorado paste, turkey stock, and spices. Cover with a lid and simmer for 1 hour.
4. Remove the meat, shredding with forks or by hand. Double strain the broth.

To make the Quesabirria:

1. Warm the corn tortillas on a griddle. Top with a handful of cheese. Place a warm tortilla on top and proceed like making quesadillas.
2. Top each griddled quesadilla with shredded turkey, shredded cabbage, avocado, radishes and cilantro.
3. Serve with hot sauce, lime wedges, and hot broth on the side for dipping.