



TOSTITOS® Mini BBQ Quesadillas

INGREDIENTS

- **1 bag** TOSTITOS® Crispy Rounds
- **1 jar** TOSTITOS® Salsa Con Queso
- **1 jar** TOSTITOS® Chunky Salsa Mild
- BBQ leftovers (ribs, pulled pork, chopped up burger patties, etc.)
- **1 cup** medium cheddar cheese, shredded
- **1 cup** Mexican blend cheese, shredded
- **1** lime, cut in halves
- **8 oz** sour cream
- **1** white onion, finely chopped
- Small bunch cilantro, finely chopped



PREP
TIME

15min



COOK
TIME

20min



SERVES

6

FEATURING



HOW TO MAKE

DIRECTIONS

- Preheat oven to 200°F, wrap BBQ leftovers in foil and heat in oven until they reach internal temp of at least 145°F.
- While BBQ is reheating, heat jar of TOSTITOS® Salsa con Queso over medium low heat. Keep stirring to ensure that the cheese sauce doesn't burn.
- Slowly add in shredded cheeses in bunches and stir until fully melted. Keep warm on low heat.
- Remove BBQ from oven (mmm...smells even better than yesterday) and shred meat.
- Build mini quesadillas by placing spoonful of cheese sauce onto a TOSTITOS® Crispy Round Tortilla Chip then topping with BBQ, white onion, and cilantro. Place another TOSTITOS® Crispy Round Tortilla Chip on top and top with dollop of sour cream and TOSTITOS® Mild Chunky Salsa. Add a squeeze of lime and...voilà! They're ready to be served.