

Quesabirria Fire Bites

INGREDIENTS

- TOSTITOS® Multigrain SCOOPS!®
- [title]For the birria:
- **1 1/2 lbs** chuck roast, cut into 1 inch chunks
- Salt and pepper, to taste
- **1 tbsp** neutral oil
- **1 tbsp** Mexican oregano, or regular
- **1/2 tbsp** cumin
- **1 tbsp** ancho chili powder
- **1/4 tsp** ground cloves
- **1** cinnamon stick
- **1** bay leaf
- **1 jar** TOSTITOS® Chunky Salsa Mild
- **1 cup** beef broth
- **1 tbsp** honey
- Salt & pepper, to taste
- [title]For topping:
- Quesadilla cheese, shredded
- Cilantro and onion, chopped



PREP
TIME

45min



COOK
TIME

135
min



SERVES

10

FEATURING



HOW TO MAKE

DIRECTIONS

- Season meat on all sides with salt and pepper.
- Heat a dutch oven or high walled frying pan over medium high heat with 1 tbsp of neutral cooking oil. Sear the beef on all sides.
- Lower the heat to medium.
- Add the oregano, cumin, chili powder, and ground cloves, and cook until fragrant.
- Add the TOSTITOS® Chunky Salsa, broth, cinnamon, and bay leaf.
- Bring to a simmer, lower heat to lowest setting and partially cover with lid.
- Simmer for 1-2 hours or until the beef is falling apart.
- Allow to cool before shredding the beef and adding back into the sauce.
- Preheat the oven to 350°F.

- Line a nonstick or parchment lined baking sheet with TOSTITOS® SCOOPS!®, fill each chip with beef mixture and top with cheese.
- Bake until the cheese is melted, top with cilantro and chopped white onion. Enjoy!