

# 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

## 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.



PREP TIME  
**45min**



COOK TIME  
**135min**



SERVES  
**10**

## FEATURING



- **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!**