

Smoky BBQ Cheese Quesadillas

Ingredients

- 1 bag RUFFLES® Sour Cream & Onion Flavored Potato Chips, crushed
- 8 large flour tortillas
- 4 tablespoons butter, softened
- 1 pound shredded Mexican cheese
- 1/4 grated pepper jack cheese
- 2 bunches green onions, diced
- 1/2 cup barbecue sauce

How to make it

1. Bring the grill to medium heat.
2. Spread a teaspoon of butter over one side of each tortilla.
3. Cut 8 tortilla-sized squares of aluminum foil, and lay each tortilla onto the foil with the butter facing down.
4. Stir the cheeses with the green onions, barbecue sauce and crushed chips, and spread the mixture evenly over the non-buttered side of each tortilla.
5. Lay each tortilla foil-side down on the grill, and cook until the tortillas are light brown.
6. Remove the tortillas from the grill, cut the quesadillas into triangles, and serve immediately with a side of barbecue sauce.



PREP
TIME
25 min



COOK
TIME
15 min



TOTAL
TIME
-



SERVING
-

Made with



**RUFFLES® Sour Cream & Onion Flavored
Potato Chips**