

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
15 s min



COOK
TIME
20 s min



TOTAL
TIME
-



SERVING
-

How to make it

1. Preheat oven to 200°, wrap BBQ leftovers in foil and heat in oven until they reach internal temp of at least 145°.
2. 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.
3. Slowly add in shredded cheeses in bunches and stir until fully melted. Keep warm on low heat.
4. Remove BBQ from oven (mmm...smells even better than yesterday) and shred meat.
5. 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.

Made with