



PREP TIME

30
mins



SERVES

6

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

FEATURING



HOW TO MAKE

DIRECTIONS

- Preheat oven to 200°, wrap BBQ leftovers in foil and heat in oven until they reach internal temp of at least 145°.
- 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.