



BBQ QUESADILLA

Level: **Easy**

Total: **20 min**

Yield: **8 quesadillas**

Active: **20 min**

Tortillas toasted to golden perfection, oozing with melted cheddar and jack cheese, and cradling tender shreds of pit-smoked barbecue. The bold flavors of the South mingle with the spicy kick of Dreamland's BBQ Sauce and the cool creaminess of Dreamland Dipping Sauce. Garnished with fresh cilantro, this quesadilla is the perfect fusion of Southern comfort and South-of-the-border flair.

Ingredients:

- [2 pounds Dreamland Chopped Pork or Chicken](#)
- [1/2 cup Dreamland BBQ Sauce](#)
- [1/2 cup Dreamland Dipping Sauce](#)
- 8 10 inch flour tortillas
- 1/2 cup cilantro (chopped)
- 4 green onions (chopped)
- 1 cup shredded sharp cheddar cheese
- 1 cup shredded jack cheese
- 2 tablespoons butter

Directions:

- 1.** In large mixing bowl, combine pork, BBQ sauce, and green onions.
- 2.** Evenly spread 1/4 tablespoon of butter on 1 side of each tortilla. Place tortilla, butter side down in flat griddle or shallow fry pan over medium heat. Evenly distribute 1/4 cup of blended cheeses over tortilla followed by a 1/8 portion of the pork mixture.
- 3.** Once cheese begins to melt, fold quesadilla in half and continue to flip as needed until both sides are golden brown.
- 4.** Remove quesadilla from pan and let rest momentarily. Cut quesadilla into wedges and drizzle with Dreamland BBQ and Dipping Sauces and green onions.