



BBQ PULLED PORK QUESADILLAS

INGREDIENTS

1 carton of Farm Rich® Smokehouse Pulled Pork BBQ, thawed
8 (6 inch) flour tortillas
2 cups shredded Mexican blend cheese
2 tablespoons butter, melted
Diced tomatoes, chopped scallions and sour cream for garnish, optional

DIRECTIONS

Preheat oven to 375°F. Spray 2 baking sheets with non-stick cooking spray. Set aside.
Lay 4 of the tortillas on a flat surface. Divide barbecue evenly among the tortillas.
Sprinkle shredded cheese evenly over barbecue, and then lay remaining 4 tortillas on top of barbecue and cheese.
Brush quesadillas with melted butter and place on baking sheet, 2 per sheet, butter side down.
Brush the tops with remaining butter.
Place the baking sheets in the oven, and bake for 5 minutes. Remove trays from oven, and flip the quesadillas. Return to the oven, and bake until golden brown (about 5 minutes).
To serve, cut quesadillas into wedges. Garnish with sour cream, diced tomatoes and scallions, if desired.