



Pulled Pork Quesadillas

Recipe By JOE LASHER, SR.

SERVES: 4

INGREDIENTS:

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|---|---|
| <input type="checkbox"/> 1 lb. pulled pork | <input type="checkbox"/> ¼ cup cilantro, <i>chopped</i> |
| <input type="checkbox"/> 4 tbsp. vegetable oil | <input type="checkbox"/> 4 oz. green chiles, <i>diced</i> |
| <input type="checkbox"/> 2 green onions, <i>thinly sliced</i> | <input type="checkbox"/> 16 oz. pepper jack cheese, <i>shredded</i> |
| | <input type="checkbox"/> 4 10 inch flour tortillas |

DIRECTIONS:

- ☐ 1. Heat griddle for medium-high heat cooking.
- ☐ 2. If pork is cold, heat in microwave or on stove top until warmed thoroughly.
- ☐ 3. Mix together pork, onion, cilantro, green chiles and shredded cheese.
- ☐ 4. Lay out flour tortillas. Spread mixture over ½ of the tortilla and fold.
- ☐ 5. Brush tortilla liberally with vegetable oil and place oiled side down on griddle. Brush top side of tortilla while bottom side cooks. Turn quesadilla after about 2 minutes and cook for another 2 minutes.
- ☐ 6. Remove when both sides are golden brown and cheese is melted.
- ☐ 7. Serve with your favorite BBQ sauce or quesadilla condiments.

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