



COTIJA CRUSTED QUESADILLA

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PREP TIME: 10 MINS **COOK TIME: 5 MINS** **TOTAL TIME: 15 MINS** **SERVES: 2**

STEP 1 OF 3:

First spray a skillet with non-stick spray, then sprinkle 1 tablespoon of crumbled Cotija evenly around the skillet and cover with a tortilla.

STEP 2 OF 3:

Next sprinkle 1/2 cup of shredded Cacique® Four Queso Blend over the top of the tortilla and cover with a second tortilla. Press down and let this brown for 1 minute.

STEP 3 OF 3:

With a spatula, lift up the entire quesadilla and sprinkle remaining Cotija evenly around the skillet. Then flip and let the other side brown for 30 seconds. Cut quesadilla into four wedges, plate it and add whatever garnish you'd like.



1 PACKAGE
GRATED QUESO COTIJA

FIND PRODUCT



1 PACKAGE
FOUR QUESOS BLEND SHREDS

FIND PRODUCT



INGREDIENTS FOR COTIJA CRUSTED QUESADILLA

1/2 CUP GRATED QUESO COTIJA

1 CUP FOUR QUESOS BLEND SHREDS

4 FLOUR TORTILLAS

1 STICK BUTTER

