

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:

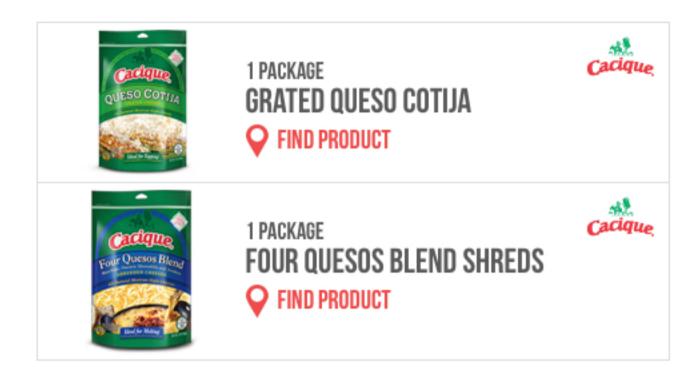
First spray a skillet with non-stick spray, then sprinkle I tablespoon of crumbled Cotija evenly around the skillet and cover with a tortilla.

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.



INGREDIENTS FOR COTIJA CRUSTED QUESADILLA

1/2 CUP GRATED QUESO COTIJA

1 CUP FOUR QUESOS BLEND SHREDS

4 FLOUR TORTILLAS

1 STICK BUTTER

