

Quesadillas

10-8" flour tortillas

North of the Border Chicken Taco Meat or Beef Taco Meat (see recipe)

2½ cups grated cheese (cheddar, colby jack, or pepper jack)

Butter or margarine as needed

Chavie's North of the Border Salsa (Mild, Medium, or Hot) or **Salsa Verde** as needed

Sour cream as needed

Procedure

Prepare North of the Border Chicken or Beef Taco Meat as directed. Begin to heat skillet over medium heat. Lightly butter one side of each tortilla. Grill each tortilla in skillet (butter side down), placing ¼ cup of grated cheese evenly on each. Remove



from skillet when cheese is melted and tortilla is crisp and lightly browned. Spread a ½ cup of the heated Chicken or Beef Taco Meat on five of the grilled tortillas. Top with the other five grilled tortillas (cheese side down). Cut pie shape and serve with **North of the Border Salsa** and sour cream. This recipe makes a great appetizer or meal.

Yield: 5 Quesadillas