

Dusted Cheeseburger Quesadilla Recipe



4 servings



10 minutes

INGREDIENTS

- Large burrito-size flour tortillas (3)
- ½ lb ground beef
- 18 - 20 good dill pickle sandwich chips
- ½ Spanish onion diced
- 1 tbsp Dusted
- 2 small Roma tomatoes diced
- ½ cup mayo
- 8oz bag shredded cheddar cheese
- 2 tbsp mustard
- 3 tbsp ketchup

DIRECTIONS

1. Heat blackstone grill on medium-high (or cast iron skillet over the stove)
2. While heating make your sauce by combining mayo, mustard, and ketchup - set aside
3. Break apart ground beef into small pieces over the grill or skillet and season with Dusted
4. Once browned remove from heat, leaving any fat or oil from the meat on the grill/skillet
5. Place diced onions on the Blackstone and turn to medium heat, cook until translucent then add to bowl with cooked ground beef and combine the two until onions are fully incorporated in the meat mixture
6. Keeping the heat at medium throw a flour tortilla on the Blackstone or skillet
7. Layer your ingredients onto one half of the tortilla on the grill in this order: sauce, shredded cheddar, ground beef, chopped tomatoes, dill pickle chips, more shredded cheddar
8. As soon as you are done layering on one side of the tortilla take one more tbsp of sauce and spread it over the other side
9. Immediately fold over that side of the tortilla onto the other side and press down allowing the cheese to melt

Dusted™

10. Give the quesadilla 30 more seconds on that side then flip
11. Cook for 1 minute on the other side then take off grill and serve with a side of extra sauce for dipping
(Optional: Serve over a bed of shredded iceberg lettuce)