



# TOSTITOS® CUBANO CRUNCH QUESADILLA



PREP TIME

30min



COOK

TIME

60min



SERVES

1

## INGREDIENTS

- [title]Pork Mojo Ingredients
- **2 ½ lbs** boneless pork should (butt), cut in 3-inch cubes
- **12 cloves** garlic, roughly chopped
- **1/4 cup** rendered pork lard
- **1 cup** sour orange juice, fresh or bottled
- **1/4 cup** orange juice, fresh
- **1/4 cup** lemon, juice fresh
- **1/4 cup** lime juice, fresh
- **2 tbsp** Adobo seasoning
- **1 tsp** kosher salt
- **1/3 tsp** dried Mexican oregano
- **1/2 tsp** ground cumin
- [title]Quesadilla Ingredients
- **3/4 cup** TOSTITOS® Queso Blanco Dip
- **1/3 cup** TOSTITOS® Hint of Lime
- **4** large flour tortillas
- **4 tbsp** yellow mustard
- **3 cups** pepper jack cheese, divided between each tortilla
- **2 cups** mojo seasoned pulled pork
- **8 slices** honey ham
- **2 cups** spicy dill pickles
- **1 ½ tbsp** melted butter or oil

## HOW TO MAKE

### DIRECTIONS

- [title]Pork Mojo Instructions
- In a large skillet, heat the lard over medium-high heat until it begins to shimmer. Add the cubes of pork and brown on all sides, about 10 minutes total. Remove the pork from the pan, set aside, and lower the heat to medium.
- Add the garlic to the remaining oil and cook for about 1 minute, until it begins to brown. Then, add all of the remaining ingredients, bring to a boil, and blend until smooth in a

## FEATURING



blender.

- Combine the pork and the liquid, and either cook in an Instant Pot or pressure cooker for 40 minutes on high pressure, or overnight in a crock pot.
- Remove the pork from the liquid and shred it, then return it to the liquid.
- This dish can be prepared and refrigerated for up to 1 week in advance or frozen for up to 6 months.
- [title]Quesadilla Instructions
- Prepare the mojo pulled pork.
- Just before cooking, blend the crushed TOSTITOS® Hint of Lime flavored chips and 2 cups of the grated pepper jack together.
- To build the quesadilla: drizzle mustard on half of the flour tortilla, cover the entire tortilla with a thin layer of the TOSTITOS® Queso Blanco flavored dip blend, spread the mojo pork over half of the tortilla, arrange sliced ham over the pork, arrange pickles over the ham and fold the other side over to make a half moon.
- Mix the remaining 1 cup of pepper jack with the broken TOSTITOS® Hint of Lime flavored chips and lay them down on the panini grill and place the quesadilla on top, then brush the top with a little melted butter or oil. Cook until well browned and crispy.
- Cut into 4 triangles and serve with the crispy side up.