



PREP  
TIME  
20 min

COOK  
TIME  
30 min

TOTAL  
TIME  
50 min

SERVINGS  
6

Made with

# LAY'S® Beef Quesadilla

## Ingredients

Beef Quesadillas:

- 2 tbsp olive oil
- 1 lb lean ground beef
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 tbsp chili powder
- 1 tsp ground cumin
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/4 cup barbecue sauce
- 2 cups shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 6 oz (three-quarters of 8 oz bag) LAY'S® Classic Potato Chips, divided
- 6 flour tortillas (about 8 inches)
- 2 tbsp canola oil (approx.)

Chive Dip:

- 1/3 cup whipped cream cheese spread
- 1/3 cup mayonnaise
- 1/3 cup sour cream
- 2 tbsp finely chopped fresh chives
- 1/4 tsp garlic powder
- 1/4 tsp salt
- 1/4 tsp black pepper

## How to make it

1. Beef Quesadillas: In a large skillet set over medium-high heat, heat oil. Cook beef for 5 to 8 minutes or until starting to brown. Add onion, garlic, chili powder, cumin, salt, and pepper;



LAY'S® Classic Potato Chips

cook for 3 to 5 minutes or until onion is softened. Stir in barbecue sauce. Cook for 3 to 5 minutes or until beef is cooked through and sauce clings to beef well.

2. In a medium bowl, stir together cheddar and mozzarella. Add 1 ½ cups LAY'S® Classic Potato Chips and, using fingertips, lightly crush.
3. Over one side of each tortilla, sprinkle 1/4 cup cheddar mixture. Divide beef mixture and crushed potato chips among tortillas, over top of first cheese layer. Sprinkle with another 1/4 cup cheddar mixture. Fold each tortilla over to enclose filling.
4. In a large skillet set over medium heat, heat 1 tbsp oil. In batches, cook quesadillas, flipping once, for 4 minutes or until golden brown and cheese has melted, adding additional oil to the skillet as needed.
5. Chive Dip: In a medium bowl, using electric mixer, beat together cream cheese spread, mayonnaise, and sour cream until smooth and blended. Stir in chives, garlic powder, salt and pepper.
6. Cut quesadillas in halves or thirds and serve with creamy chive dip and remaining potato chips.