

TOSTITOS® CUBANO CRUNCH QUESADILLA

Ingredients

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

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 it

[title]Pork Mojo Instructions

2. In a large skillet, heat the lard over medium-high heat until it begins to shimmer. Add the



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	60 min	90 min	1

Made with



TOSTITOS® Queso Blanco Dip

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.

3. 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 blender.
4. 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.
5. Remove the pork from the liquid and shred it, then return it to the liquid.
6. This dish can be prepared and refrigerated for up to 1 week in advance or frozen for up to 6 months.

[title]Quesadilla Instructions

8. Prepare the mojo pulled pork.
9. Just before cooking, blend the crushed TOSTITOS® Hint of Lime flavored chips and 2 cups of the grated pepper jack together.
10. 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.
11. 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.
12. Cut into 4 triangles and serve with the crispy side up.