



Pulled Pork Quesadilla' font_container='tag:h1|text_align:center|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Yield: 10 quesadillas' font_container='tag:h3|text_align:center' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Ingredients:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

- 10 each [Don Pancho® 12" Gordita Flour Tortilla](#) (79341.22151)
- 50 oz Pulled pork
- 5 cups Pepper Jack cheese, shredded
- 2 1/2 cups [Reser's® Baja Café® Pico De Gallo](#) (71117.00134)

Directions:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

1. Preheat flat top grill to 375°F.
2. Lay the Don Pancho Flour Tortilla flat on the grill and top with 5 oz portion of pulled pork.
3. Sprinkle with 1/2 cup shredded Pepper Jack over the pulled pork.



4. Top with 1/4 cup of Reser's Baja Café Pico De Gallo and fold the tortilla in half.
5. Brown on both sides on a hot griddle, cut into 4 wedges, and serve.