Beef Barbacoa Quesadilla

Yield: 20

INGREDIENTS

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>5 lbs</td>
<td>JTM Beef Barbacoa (44510)</td>
</tr>
<tr>
<td>40 each</td>
<td>Flour Tortillas - 12</td>
</tr>
<tr>
<td>1 1/2 lbs</td>
<td>Shredded Cheddar Cheese</td>
</tr>
<tr>
<td>1 1/2 lbs</td>
<td>Pico de Gallo</td>
</tr>
<tr>
<td>1 1/2 lbs</td>
<td>Sour Cream</td>
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PREPARATION

Prep Time: 40 min.

Pre-Preparation:
Heat JTM Beef Barbacoa - Steam Kettle/Tilt Skillet (From Frozen):

1. Place unopened pouch in boiling water
2. Heat for approximately 45 minutes to an internal temperature of 145°F (HACCP Critical Control Point - 145°F for 15 seconds)
3. Once the product reaches recommended temp., place on serving line or warmer (HACCP Critical Control Point - 145°F or higher) until ready to use
4. Open the bag carefully to avoid being burned

To assemble quesadillas:

1. Place (4 oz.) of beef barbacoa on each tortilla, spreading over 1/2 of the tortilla.
2. Sprinkle (1 oz.) of shredded cheese over the shredded beef barbacoa. Fold each tortilla over to create a half moon and press down lightly.
3. Coat the flat top griddle or panini press with nonstick cooking spray. If using a flat top griddle lightly brown each side for 2 - 2.5 minutes until cheese melts.
4. Remove quesadillas and cut into 3 wedges.
   Serve with (1 oz.) sour cream and (1 oz.) pico de gallo.