DORITOS® DINAMITA® Spicy Crunchy Quesadillas

Ingredients

- 1 cup, divided DORITOS® DINAMITA® Chile Limon Flavored Rolled Tortilla Chips
- 2 large flour tortillas
- 1 cup, divided shredded mild white cheddar cheese
- 1 tbsp canola oil
- 1/4 cup sour cream, for serving
- 1/4 cup salsa, for serving



PREP	COOK	TOTAL	SERVINGS
TIME	TIME	TIME	
10 min	5 min	15 min	2

How to make it

- Using fingertips, break up half the DORITOS® DINAMITA® Chile Limón Flavored Rolled Tortilla Chips into smaller pieces until crushed.
- Arrange tortillas on work surface. Sprinkle half of each tortilla with 1/4 cup cheddar. Top cheese with crushed tortilla chips. Sprinkle with remaining cheddar. Fold each tortilla in half to cover filling.
- Brush oil in large nonstick skillet set over medium heat. Cook quesadillas, flipping once, for 4 to 6 minutes or until tortillas are golden brown and cheese has melted.
- 4. Cut each quesadilla into 3 wedges. Serve with sour cream and salsa for dipping.

Made with



DORITOS® DINAMITA® Chile Limon Flavored Rolled Tortilla Chips