



Crunch Stack Quesadilla

Prep: 5 min
Cook: 10 min
Total: 15 min

Ingredients

- 2 small flour tortillas, street taco size
- 1 hard corn tostada
- 2 tablespoons refried beans (1 tablespoon per side)
- 1/3 cup shredded cheddar cheese, divided (about 2.5 tablespoons per side)
- 2 tablespoons diced peppers (sautéed or raw)
- 2 tablespoons diced onions (sautéed or raw)

Optional Add-ons

- 2-3 tablespoons cooked meat (ground beef, chicken, or your protein of choice)

Steps

Step 1

Heat a nonstick skillet over medium heat.

Grab one flour tortilla – sprinkle with half the cheese (about 2.5 tbsp), then add half the peppers and onions.

Step 2

Spread 1 tbsp refried beans on one side of the hard tostada.

Place the tostada on top of the tortilla, bean-side down.

Spread the remaining refried beans on the top side of the tostada. Sprinkle with the remaining cheese, peppers, onions, and optional meat. Top with the second flour

tortilla to seal.

Step 3

Set a nonstick skillet on medium-high. Once hot, spray with oil then cook for 2-3 minutes until golden brown and crispy on the bottom.

Then flip and run it back! (aka, do the same thing for 2 – 3 minutes).

Step 4

Serve IMMEDIATELY while hot and crunchy!