



**Winner**  
**MAY**

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**La Loche, SK**



**Casa Mendosa® 50/50  
Corn-Wheat 7" Tortillas**

## PRODUCT OF THE *Month*

Get the best of both worlds with 50% corn and 50% flour tortillas. Delicious taste of a corn tortilla with the softness of a flour tortilla. Made with no artificial colours & flavours, our delicious tortillas are perfect for burritos, wraps, and so much more!

\* Winning recipe has been adapted for ease of replication and to highlight Wonderbrands™ products.



## LOADED CHEESY QUESADILLA

### INGREDIENTS

**12 Casa Mendosa® 50/50**

**Corn-Wheat 7" Tortillas**

**Ground beef filling:**

1 ½ pounds lean ground beef

1 package (24 grams) taco seasoning

¼ cup water

**Other fillings:**

¾ cup liquid nacho cheese

1 cup sour cream

1 onion, finely chopped

2 cups shredded lettuce

1 ½ cups nacho corn chips, crushed

2 cups shredded Mexican cheese blend

**For cooking quesadillas:**

1 tbsp vegetable oil

### METHOD

**Prep Time: 15 minutes | Cook Time: 45 minutes | Total Time: 60 minutes**

1. In a large frying pan over medium heat, cook the ground beef until no longer pink, about 8 to 10 minutes. Stir often to break apart the larger chunks.
2. Drain grease from pan. Sprinkle taco seasoning onto the cooked beef and stir in water. Simmer for another 5 minutes. Remove from heat and set aside.
3. Lay out 6 tortillas on a cutting board. Spread each with 1 ½ tbsp nacho cheese, then top with 1 ½ tbsp chopped onion, 2 tbsp shredded lettuce, 1 tbsp crushed nacho chips, 3 tbsp ground beef mixture, 2 tbsp shredded cheese.
4. On each of the other 6 tortillas, spread 1 ½ tbsp sour cream.
5. Place these tortillas, sour cream side down, over the cheese-topped ones. Press down firmly to seal the stacks.
6. Lightly grease a large frying pan on medium heat with the vegetable oil. Add one quesadilla stack into the pan and cover with lid. Cook about 3 to 5 minutes until the tortilla bottom is golden brown and cheese is melted. Flip, cover with lid again, and cook another 3 to 5 minutes until both sides are golden brown.
7. Repeat with remaining quesadilla stacks.
7. When cool to touch, cut each stack into 4 quarters.