



# Dusted Cheeseburger Quesadilla



4 servings



15 minutes

## INGREDIENTS

- Large burrito-size flour tortillas (3)
- ½ lb ground beef
- 1 tbsp Dusted
- ½ Spanish onion diced
- 18 - 20 good dill pickle sandwich chips
- 2 small Roma tomatoes diced
- 8oz bag shredded cheddar cheese
- ½ cup mayo
- 2 tbsp mustard
- 3 tbsp ketchup

## DIRECTIONS

1. Heat blackstone grill on medium-high
2. While heating make your sauce by combining mayo, mustard, and ketchup - set aside
3. Break apart ground beef into small pieces over the grill or skillet and season with Dusted
4. Once browned remove from heat, leaving any fat or oil from the meat on the grill/skillet
5. Place diced onions on the Blackstone and turn to medium heat, cook until translucent then add to bowl with cooked ground beef
6. Keeping the heat at medium throw a flour tortilla on the Blackstone or skillet
7. Layer your ingredients onto one half of the tortilla on the grill
8. As soon as you are done layering on one side of the tortilla take one more tbsp of sauce and spread it over the other side
9. Fold tortilla, cook for 30 seconds, then flip
10. Cook for 1 minute on the other side then take off and serve with a side of extra sauce for dipping

# Dusted™