



RUFFLES® MAX® SMOKEHOUSE STYLE BBQ QUESADILLA WITH BBQ BEEF DIP

INGREDIENTS

- 4 Large flour tortillas
- 2 Tablespoons butter, room temperature
- 1/2 Pound grated cheddar cheese
- 1/4 Pound grated pepper jack cheese
- 1 Bunch green onions, sliced thin
- 4 Cups RUFFLES® MAX® Smokehouse BBQ Flavored potato chips
- 1 Jar 15oz RUFFLES® Ultimate Barbeque Dip®

DIRECTIONS

1. Pre-heat gas or charcoal grill to medium heat
2. Rub a small amount of butter onto one side of each tortilla.
3. Cut 4 large squares of aluminum foil about the size of the tortillas. Lay each tortilla, buttered side down, onto the foil.
4. Mix the cheeses with the green onions and sprinkle over the unbuttered side of each tortilla.
5. Lay each tortilla, foil side down, onto the grill. Cook until golden brown and the cheese is melted.
6. Remove from the grill and arrange the chips on half of each quesadilla. Fold the other half over, cut into four triangles and serve immediately with the Barbeque Dip (warmed) on the side.

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