

Sadler's Smoked Shaved Pork Loin Quesadillas

INGREDIENTS

- ½ pound Sadler's Shaved Pork Loin
- 2 flour tortillas (10 inch or burrito size)
- 2 tablespoons Barbeque Sauce
- 1 cup cheddar cheese, shredded
- ¼ cup green onion, sliced ¼ inch tops included
- ¼ cup red bell pepper, diced ¼ inch
- 1 tablespoon extra virgin olive oil, divided

Servings: 2 Prep Time: 15 minutes Total Time: 20 minutes

DIRECTIONS

Heat grill to 350 degrees F. In a small sauté pan over medium high heat, sauté onions and peppers in olive oil for 1 to 2 minutes. Spread 1 tablespoon barbeque sauce on each flour tortilla leaving a ½ inch border. Dividing evenly, layer half of each tortilla with shaved pork loin, onion, pepper, and cheese. Fold the tortillas in half and press to close. Lightly oil grill and place quesadilla on the grill. Cook turning only once, until browned in spots and cheese has melted, about 4 minutes. Cut into wedges and serve immediately with barbeque sauce.

