

## Cuban Quesadilla



### Ingredients

1 package Azteca® tortillas  
1/2 cup dill pickles, sliced  
3 ounces pulled pork

1/4 cup dijon mustard  
3 ounces deli ham, thin sliced  
6 ounces Swiss cheese, shredded

### Directions

1. Bring tortillas to room temperature.
2. Spread mustard on top of each tortilla.
3. Sprinkle cheese on half the tortilla. Add pickles to the same half of the tortilla, then top with ham and pork, and another sprinkle of cheese.
4. Fold each tortilla in half over filling; lightly coat tortillas with cooking spray.
5. Heat a large nonstick skillet over medium heat. Place 2 quesadillas in pan; cook 2 to 3 minutes on each side or until cheese melts and tortillas are lightly browned.
6. Repeat procedure with remaining quesadillas. Remove from heat, cut into wedges. Serve with guacamole and sour cream.

Enjoy!