



Plant-Based Chili Quesadillas



Makes:
16 servings



Total Cook Time:
30 Minutes

Ingredients:

- 1** 4lb Bag – Blount’s Plant-Based Vegan Chili (*Item#45418*)
- 16** Flour Tortillas
- 6** Cups – Vegan Mexican cheese blend, shredded
- 1** 8oz Container – Plant-Based Sour Cream Alternative (*optional*)

Cooking Instructions:

- 1.** Preheat convection oven to 400F° & Preheat a large pot of boiling water
- 2.** Place one bag of Plant-Based Vegan Chili into the pot of boiling water for 15-20 Mins
- 3.** Once the bag of Blount Fine Food’s Plant-Based Vegan Chili is hot, remove from the water and pour into a bowl
- 4.** Spread tortillas evenly on a full sheet pan
- 5.** Cover each tortilla with ¼ cup of cheese then place ½ cup of Chili on top of the cheese and spread evenly
- 6.** Top with another ½ cup of cheese and place another tortilla on top
- 7.** Top each quesadilla with another sprinkle of cheese
- 8.** Place sheet pan in oven and set timer for 10 minutes
- 9.** After timer is up, carefully remove sheet pan from oven
- 10.** Cut each quesadilla into 6 or 8 slices and serve

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