



Southside Smoked Brisket Quesadillas

Ingredients

- 1 Lb. Southside's slow-smoked Brisket (fully cooked)
- 1 Package of Flour Tortillas
- 1/2 Cup Shredded Cheddar Jack Cheese
- 2 Tbsp. of fresh Pico de Gallo (make it fresh or find it in refrigerated section at your grocery store)

Directions

- Warm meat in a nonstick skillet, and set aside.
- Warm tortilla on one side and turnover. Add cheese and meat, and top with a second tortilla. Once tortilla is browned to your liking turn over and brown other side to your liking.
- Serve warm with guacamole, salsa, and sour cream.

***Host Tip:** Substitute the Brisket for Southside's slow-smoked Turkey Breast for a leaner alternative.