

## Shredded Beef Quesochangas

Total time: about 20 minutes

Makes two



Note: You want the meat and the queso to be hot because it's not in the oil long enough to heat it up. Unless you like eating cold food, I highly recommend it's hot when you place it in the tortilla. The tortilla will be easier to roll if it's warm, too.

2 tortillas

1/2 cup Mexican shredded beef

Vegetable oil

Pour enough vegetable oil to cover the bottom of a large skillet about 1/8-1/4 of an inch. Heat it on medium until it starts smoking.

While the oil is heating, divide the meat between the two tortillas. Pour half of the queso on top of the meat in each tortilla. Tuck the sides of the tortilla in, and then roll the tortilla up. It should look like a burrito, and there should be no gaps where the filling could ooze out of it. When the oil is smoking, carefully place the quesochanga into the oil using tongs, seam side down. Let it sit for about one minute or less until golden brown, and use the tongs to carefully flip it. After another minute or less when it's golden brown, remove from the oil and place on a paper towel to drain. Repeat with the remaining quesochanga (or you could do both at the same time if you're up for it). Serve with additional queso on top or on the side.

\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*