Breakfast Folded Quesadillas

Are you ready for Brinner? That’s right, its breakfast for dinner and we’re bringing some griddle magic with this beauty. We take this fun internet sensation and add it to your mix of dinner hits. Let’s Get Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** 2 Quesadillas

##### **Prep time:** 10 Minutes

##### **Cooking time:** 15 Minutes

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 6ea **Eggs, X Large whisked to combine**

### 4 tbsp **Oil, Canolive**

### 2 ea **Tortilla, Flour, 10-12” Flavored if desired**

### ½ Cup **Mexican Cheese Blend, Shredded Quesadilla Cheese is perfect**

### 2 ea **Sausage Patties, Cooked Chopped**

### 6 pieces **Bacon, Cooked Chopped**

### 1 Cup **Hashbrowns, frozen Defrosted**

### ½ ea **Pepper, Green Bell Cleaned, halved and julienned**

### ½ ea **Onion, Yellow, Sweet Cleaned, halved and julienned**

### 1 Cup **Salsa, prepared, your choice of flavor and heat level**

### **Taste Sour Cream**

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# Cooking Directions:

* Pre heat the Blackstone Griddle to medium high heat
* Add 1 tbsp of oil and place the peppers and onions onto the griddle and saute for 3 minutes, hold in a pile on the griddle
* Add the sausage and bacon to the griddle and heat up, hold in a pile
* Lightly Oil the open part of the griddle in 2 spots
* Add the hash browns to 1 oiled area and cook until golden
* Add the eggs to 1 oiled area and cook until fully cooked
* Cut a slit into the tortilla to the center of the tortilla
* Place the tortillas onto the griddle and build as shown below
* Visualize the tortilla having 4 wedges

**QUESADILLA BUILD GUIDE**

* Wedge 1 – Scrambled Eggs, topped with light cheese
* Wedge 2 – Hash browns
* Wedge 3 – Sauteed Pepper and Onion Mix, topped with light cheese
* Wedge 4 – Cooked sausage and bacon, topped with light cheese
* Folding Instructions – Fold Wedge 1 onto 2, 2 onto 3 and 3 onto 4. Press the wedge to hold everything together

**QUESADILLA COOKING GUIDE**

* Once the Quesadillas are built, lightly oil the griddle
* Place the folded quesadillas onto the griddle and push lightly to flatten out
* Cook on each side for 6-8 minutes
* Carefully remove from the griddle with a spatula and serve with Salsa and Sour Cream, Garnish with chopped cilantro

# Don’t Have a Blackstone Griddle:

Try it on a cast iron skillet or pan:

On Your Stovetop

On Your Camping Stove (outside)

On Your Weber Gas Grill

On Your Weber Charcoal Grill

On Your Big Green Egg

In Your Traeger

# Shopping List: