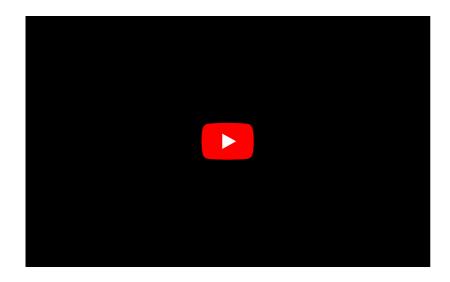


Sausage Breakfast Quesadilla

directions

- 1. Brown Swaggerty's Farm sausage links until cooked throughout. Set aside.
- 2. While sausage is cooking spread softened butter on one side of the tortillas.
- In a large bowl, whisk eggs and salt and pepper. Pour eggs into a skillet over medium heat. Soft scramble the eggs, and reduce heat to low.
- 4. To the eggs, add half of the chopped green onions, half of the cheese. Mix until the cheese has melted in.
- 5. Slice sausage links into 1" pieces and add to egg mixture. Remove from heat.
- 6. Add egg-sausage mixture to 1/2 of each tortilla. Top with remaining cheese. Fold tortillas over.
- 7. Heat a large skillet to medium-high heat, and add butter. Working with two at a time, place quesadillas in the skillet and brown until crispy. Flip and brown the other side. Repeat with remaining quesadillas.

notes



to serve

Cut each quesadilla into 4 quarters. Place your favorite toppings in small bowls or top with dollops of sour cream, guacamole, pico de gallo, etc. Garnish with green onions.



6 servings 10 min

20 min

ingredients

10 - 12 Swaggerty's Farm Sausage Links (https://www.swaggertys.com/products/links)

6, 8" flour tortillas

6 eggs

1/2 cup chopped green onions

4 Tbsp. softened butter
2 cups Mexcian shredded cheese
salt and pepper

Pairs well with: Fruit, juice, coffee

Special Kitchen Tools: n/a