

Breakfast Quesadillas

Ingredients

- 6 slices bacon
- 6 large eggs
- salt and freshly ground black pepper , to taste
- 8 ounces cheddar cheese , grated or sliced thin
- 8 large flour tortillas

Serves: 6

Directions

1. Heat a large skillet over medium heat. Chop the bacon and add to the skillet, cooking until crisp. Remove some (but not all) of the grease.
2. Crack the eggs into a bowl and add a splash of water or milk. Whisk until smooth.
3. Add eggs to the skillet with the bacon and season with salt and pepper. Cook over medium heat, scrambling into small pieces, until desired doneness.
4. Cover one flour tortilla with a thin layer of shredded cheese. Top with some of the scrambled eggs and bacon.
5. Top with some more shredded cheese and place another flour tortilla on top.
6. Carefully set the quesadilla into the pan over medium heat. Cook until the cheese begins to slightly melt and the bottom tortilla is golden brown.
7. Carefully flip to the other side and cook for 1-2 more minutes. Remove to a plate.
8. Slice and serve warm with salsa, sour cream and guacamole.
- 9.