



Wisconsin Milk Marketing Board, Inc.

Breakfast Quesadillas

Ingredients

1 tablespoon Grassland clarified butter
2 hard boiled eggs, diced
1 cup grated Wisconsin cheese
handful of spinach

2 tortilla shells
1/2 cup ham, diced
1 pepper, diced

Directions

1. Melt clarified butter in a skillet over medium heat.
2. Lay one tortilla shell to skillet and sprinkle cheese on tortilla.
3. Sprinkle diced eggs and ham over cheese layer. Next, sprinkle any other optional toppings (try sautéed mushrooms, onions, peppers, spinach, bacon).
4. Add another layer of cheese and top with remaining tortilla.
5. As soon as the bottom tortilla is golden brown, flip the whole quesadilla over. Continue cooking until second side is golden brown.
6. Remove to a cutting board. Cut into wedges.
7. Serve warm!