

Easy Breakfast Quesadilla

Prep Time: 5 minutes

Cook Time: 15 minutes

Yield: 3 servings

INGREDIENTS

6 eggs

¼ cup almond, coconut, or 2% milk

1 4oz can diced green chili peppers

4 tablespoons unsalted butter

6 slices bacon cooked, drained, and chopped

½ cup shredded cheddar cheese

6 medium soft tortilla shells (flour or corn)

Salt and pepper to taste

PREPARATION

1. In a medium bowl, whisk eggs, milk, salt and pepper. Add green chili peppers and stir to combine. Set aside.
2. In a large skillet, melt 2 tablespoons butter over medium heat. Add egg mixture and cook until no longer runny, stirring often. Remove eggs to separate plate.
3. In the same skillet (wipe if needed), melt 2 tablespoons butter over medium heat. Place one tortilla shell in middle of pan.
4. Top with ¼ cup cheese, leaving a ½ inch border around tortilla. Spread eggs in an even layer on top of cheese, followed by bacon, and then a sprinkling of additional cheese.
5. Place second tortilla shell on top of egg mixture and lightly press down. Heat for 2-3 minutes on each side, or until shell is slightly golden and cheese is melted. Repeat with remaining tortilla shells. Serve immediately.