

SIMPLE BREAKFAST QUESADILLAS



Ingredients:

Flour Tortillas--6-8

Eggs--6-8

2-3 scoops Simple Salsa Seasoning--divided

1 Medium Potatoe--cut into 1/4" cubes

Grated Cheese--Cheddar or your favorite.

Canola Oil

2-3 TBSP Butter

1/3 cup Fresh Cilantro

Canadian Style Bacon (optional)

1/3 cup Green Bell pepper--Diced

1-2 Medium Tomatoes--sliced or diced

Splash of whole milk

For Salsa---1 scoop + 1 Can Petite Diced Tomatoes.

DIRECTIONS:

Chop Cilantro and set aside.

Place oil in skillet and heat up, Place Potatoes in skillet to cook, coating nicely. Add 1 1/2 scoops Simple Salsa Seasoning and green Bell Pepper, and cook until done. Reduce heat so you can add egg mixture. With a paper towel, remove some of the oil and add 1-2 TBSP butter to pan.

In a mixing bowl, place eggs, a splash of milk and a little cheese and 1 1/2 scoops Simple Salsa Seasoning and whisk until smooth. Add diced Tomatoes and stir in well. Pour eggs mixture into skillet with potatoes and mix well and cook until done.

In skillet, melt a little butter for the Tortillas. Place tortilla in skillet and top with egg mixture, desired amount of cheese and Fresh chopped Cilantro. Once cheese starts melting, place second tortilla on top, when cheese has melted, turn quesadilla over to finish cooking, Remove from skillet and top with more cheese. Top with salsa & ENJOY!