

Breakfast Quesadillas

If you are looking for a breakfast or brunch recipe that is a little different, try these simple Breakfast Quesadillas. The basic ingredients are sausage, Ore Ida hash brown potatoes with peppers and onions, and cheddar cheese of course! Cook the sausage the night before and reheat with the nearly done hash browns. Omit the sausage for a vegetarian variation. Whip up a batch of burritos after your marathon shopping spree on Black Friday, Christmas morning, or any lazy Saturday morning. This recipe can easily be halved too.

- 1 pound sausage (turkey or pork)
- 1 bag Ore Ida hash browns with onions and peppers
- 4-6 scrambled eggs (optional)
- 1 pound shredded sharp cheddar cheese or pepper jack cheese
- Soft flour tortillas (zap in microwave to warm them right before serving)
- Sour Cream
- Salsa



Break apart the tube of sausage and place it in a large iron skillet or griddle over medium heat (350 degrees). Cook and scramble the sausage until it is brown and well done. Remove sausage from skillet or griddle; drain all but 2 Tablespoons of the drippings. Add hash browns to drippings and cook over medium heat until potatoes are mostly browned and thoroughly heated. Olive oil can be used in place of the pork drippings too. When hash browns are golden brown, add the cooked crumbled sausage to the hash browns, heat a minute or two, and mix well. Remove from heat and have all remaining ingredients ready to serve.

I serve this buffet style at our kitchen island using our favorite taco toppings. We prefer sharp cheddar cheese, sour cream, and salsa. Scrambled eggs add another dimension too.

Finally, our kids like to assemble their quesadillas with the meat, hash browns, and cheese. Then they spread a little butter on both sides of the quesadilla, and return them to the skillet or griddle for a little pan grilling on both sides. This melts the cheese and gives the tortilla some crunch. Then they top theirs with sour cream and salsa.