

Breakfast Quesadilla Recipe: A Cheesy and Savory Morning Meal

There are several reasons why this breakfast quesadilla recipe stands out from the rest:



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10 min

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INGREDIENTS

- 2 large flour tortillas
- 1 cup shredded cheese (cheddar, Monterey Jack, or a blend)
- 4 large eggs
- 1/2 cup cooked and crumbled bacon or sausage (optional)
- 1/4 cup diced bell peppers (optional)
- 1/4 cup diced onions (optional)
- Salt and pepper to taste
- Cooking spray or butter for the skillet

DIRECTIONS

- 1. Prepare the : Filling:** In a bowl, whisk together the eggs, salt, and pepper. If you're using bacon or sausage, add it to the mixture along with the diced bell peppers and onions. This step allows the flavors to meld together.
- 2. Cook the : Eggs:** Heat a non-stick skillet over medium heat and add a little cooking spray or butter. Pour in the egg mixture and scramble until fully cooked. This should take about 3-4 minutes. Remove from heat and set aside.
- 3. Assemble the : Quesadilla:** Place one tortilla in the skillet over low heat. Sprinkle half of the cheese evenly over the tortilla, then add the scrambled egg mixture on top. Finally, sprinkle the remaining cheese over the eggs and top with the second tortilla.
- 4. Cook the : Quesadilla:** Cook for about 3-4 minutes on one side until golden brown and crispy. Carefully flip the quesadilla using a large spatula and cook for another 3-4 minutes on the other side. This step is crucial for achieving that perfect crunch.
- 5. Slice and : Serve:** Once both sides are golden and the cheese is melted, remove the quesadilla from the skillet. Let it cool for a minute before slicing it into wedges. Serve with your favorite salsa or sour cream.

TIPS FOR SUCCESS

Experiment with Cheeses: Try different cheese combinations like pepper jack for a spicy kick or feta for a Mediterranean twist.
Add Fresh Herbs: Incorporate fresh herbs like cilantro or chives into the egg mixture for added flavor.

Make It Ahead: You can prepare the filling the night before and store it in the fridge.

In the morning, just assemble and cook the quesadilla.

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Original recipe: <https://chefmaniac.com/breakfast-quesadilla-recipe-a-cheesy-and-savory-morning-meal/>