



## Smoked Lasagna Quesadilla

Prep time: 4 Cook Time: 20 Servings: 12

Combo/Fusion,Entrees,Flour Tortillas,Casual Dining,Catering,Fine Dining

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" Heat Pressed Flour Tortillas	28671		36 Each
Tomato basil cream sauce		prepared	96 Oz.
Smoked mozzarella		shredded	28 Oz.
Ground beef		cooked, drained	24 Oz.
Parmesan		grated	3/4 cup
Basil leaves			As Needed

### Instructions

1. To make lasagna quesadilla stacks, assemble in individual baking dishes such as a 6" cast iron pan. Spread out 2 oz. ladle of tomato basil cream sauce in bottom of each dish and top each with 1 tortilla, ¼ cup smoked mozzarella, ¼ cup ground beef, and then repeat layer 1 more time. Finish each with a final tortilla, 2 oz. ladle of sauce, and ¼ cup smoked mozzarella cheese.
2. To prepare single serving, bake for 15 minutes in preheated 350°F convection oven or until hot and bubbly. Serve immediately topped with 1 tbsp. grated Parmesan cheese and garnish with fresh basil leaves, as desired.

