



# Breakfast Quesadilla with Andouille Sausage Gravy

Prep time: 22 Cook Time: 24 Servings: 12

Regional North American,Combo/Fusion,Entrees,Breakfast/Brunch,Flour Tortillas,Casual Dining,Catering,FSR/QSR,Snacks & Shareables,Breakfast All Day,Modern Mexican,Spice It Up

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Heat Pressed Flour Tortillas	10430		12 Each
Butter		melted	1/3 cup
Colby Jack cheese, shredded			12 cup
Fire-roasted peppers and onions, frozen, sauteed			6 cup
Breaded chicken strips, frozen, deep fried, warm			30 Oz.
Cajun Seasoning			3 tsp.
Andouille Sausage Cream Gravy		See Related Recipe	12 cup
Scallions		sliced	3/4 cup
Smoked Paprika			As Needed



## Instructions

1. To make Andouille Sausage Cream Gravy, in large rondeau, melt butter over medium heat and then add sausage and onion and cook until onions become translucent, about 4 minutes. Add garlic and cook 1 more minute. Sprinkle flour over top and cook while stirring for 2 minutes. Add half and half and stir over heat until thick and creamy, then season with salt, Cajun seasoning, paprika, cayenne pepper and black pepper.
2. To prepare single serving, place tortilla on work surface and brush with melted butter. Place butter-side down on preheated griddle or large sauté pan over medium heat. Sprinkle half of tortilla with 1 cup shredded cheese evenly and layer with ½ cup peppers and onions, 2 ½ oz. crispy chicken, and ¼ tsp. Cajun seasoning. Fold tortilla in half over filling and toast until golden and crisp on both sides. Cut into 3 wedges and serve smothered with a 6 oz. ladle of Andouille Sausage Cream Gravy. Garnish with 1 tbsp. green onions and sprinkle of paprika as desired. Serve immediately.



# Andouille Sausage Cream Gravy

Prep time: Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Butter		unsalted	1 cup
Smoked andouille sausage		coarsely chopped	16 Oz.
Onion		diced	1 cup
Garlic		minced	1 1/2 Tbsp.
Flour			1 cup
Half & Half			2 Qts.
Cajun Seasoning			2 tsp.
Smoked Paprika			2 tsp.
Cayenne Pepper			2 tsp.
Black Pepper			2 tsp.

## Instructions

