



Meatless Sausage Quesadilla Breakfast Sliders

Prep time: 8 Cook Time: 6 Servings: 12

Better For You,Breakfast/Brunch,Appetizers/Sides/Snacks,Smart Hearty Grains,Catering,Casual Dining,Plant-Based Preferences,Modern Mexican,Breakfast All Day,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Smart Hearty Grains™ Tortilla	47086		24 Each
Monterrey-Jack Cheese		shredded	2 1/4 cup
Scrambled eggs		prepared, warm	3 cup
Sautéed Vegetable Mixture		See Related Recipe	3 cup
Meatless breakfast sausage patty		warm	24 Each
Wooden sandwich pick			24 Each

Instructions

1. To prepare single serving: place tortillas on griddle preheated to 350°F and layer half of each tortilla with 1½ Tbsp. cheese, 2 Tbsp. scrambled egg, 2 Tbsp. Sautéed Vegetable Mixture, and another 1 ½ Tbsp. cheese. Fold each tortilla over ingredients and press to create half-circle quesadillas. Griddle until lightly toasted on both sides.
2. Place meatless sausage on top of one side of each quesadilla, then fold quesadilla over sausage to create slider, and secure with sandwich pick. Serve immediately.



Sautéed Vegetable Mixture

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Olive Oil			3 Tbsp.
Mushrooms		sliced	3 cup
Bell pepper		julienned	3 cup
Baby spinach			6 cup
Green Onions		chopped	1 1/2 cup
Salt			As Needed
Black Pepper			As Needed

Instructions

1. Heat oil in large sauté pan over medium heat. Add mushroom and bell pepper; sauté 3 to 4 mins. Add spinach, green onion and season with salt and pepper; sauté until spinach just begins to wilt; remove from heat and hold warm.

