



Smokey Quesadillas

total time: 20 min | servings: 4 | \$2.14 per serving*

INGREDIENTS

- 8 tortillas
- 1 8-ounce bag of pepper jack cheese
- 1 medium onion
- 1 large red pepper
- 40-ounces Bar-S Smoked Sausage
- Butter

GET COOKING

1. Dice the pepper and onion into small pieces.
2. Heat 1 tablespoon of butter in a frying pan over medium heat.
3. Add the onion and peppers to the frying pan and cook until the onions are golden.
4. Slice 4 sausage links into bite size pieces and place them in the frying pan. Let cook on each side for 1-2 minutes.
5. Butter the outside of each tortilla.
6. Place a tortilla on a heated griddle or frying pan butter side down.
7. Layer with cheese, a scoop of onions and peppers, and sausage slices. Top with another tortilla.
8. Let each quesadilla cook for 4 minutes on each side or until the outside of the tortillas are golden brown.
9. Remove from heat and slice into 8 pieces.