

Breakfast Quesadillas

Ingredients

1-2 Packages, 8-inch flour tortillas (2 tortillas per person)
Cooking oil, butter, or margarine
3 to 4 cups grated cheese, or two 8oz packages of shredded cheese
Sandwich ham, thinly sliced, 2 slices per quesadilla
One cup green onions, finely chopped
One cup sour cream
One jar of salsa

Directions

Heat 1-2 teaspoons of oil, butter, or margarine in a skillet, and lay one tortilla on top of the heated oil/melted butter. Cover with shredded cheese, a sprinkling of green onion, and 1-2 slices of ham. Lay a second tortilla on top. Cook over medium heat, so the cheese melts and ham heats before the tortillas burn. Flip and brown both top and bottom tortillas. Serve with sour cream and salsa.

Options:

Substitute heated breakfast sausage, cut into small chunks, for the ham. Optional additional ingredients include chopped ripe olives, canned green chilis, or anything else you think would be good in a quesadilla.