



Make breakfast a little more interesting with a flavorful and trendy quesadilla loaded with cheese, bacon, avocado and scrambled eggs with Piri Piri Paste.

Piri Piri Bacon and Egg Quesadilla

Yield: 6 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per 1/6 recipe)
Eggs	12	Calories 1070 Fat 68g Saturated Fat 28g Cholesterol 485mg Sodium 1650mg Carbohydrate 70g Fiber 5g Sugars 5g Protein 44g
SupHerb Farms Fusions® Piri Piri	1/4 cup	
Salt and pepper	1/2 tsp	
Butter	2 tbsp	
Large flour tortillas	12	
Shredded cheddar cheese, divided	3 cups	
Ripe avocados, sliced	3	
Slices bacon, cooked and crumbled	12	
Sour cream	1 1/2 cups	DIETARY STATEMENTS Nut Free

PREPARATION

- Whisk together eggs, SupHerb Farms Fusions® Piri Piri, salt and pepper. Melt butter in large, nonstick skillet set over medium-high heat; cook egg mixture, without stirring, for about 1 minute or until bottom is set. Cook, stirring, for 3 to 5 minutes or until soft curds are formed. Transfer to tray; keep warm.
- Arrange half of the tortillas on work surface; sprinkle half of the cheese over tortillas. Top with avocados, bacon and scrambled eggs. Sprinkle with remaining cheese. Cap with remaining tortillas. Wrap tightly until ready to serve.

TO SERVE

Lightly coat skillet with oil. One at a time, toast quesadillas, turning once, until golden, filling is heated through and cheese is melted. Cut into wedges and serve with sour cream for dipping.