

Quesadilla Benedict

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

2 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)

2 Slices Canadian Bacon

2 slices Fontina Cheese

2 Poached Eggs

2 oz. Spinach Hollandaise Sauce

Directions:

- 1. Place Mission® Grill-Ready™ Par-Baked Tortillas on work surface.
- 2. Cut Canadian bacon and fontina cheese in half.
- 3. Place 2 half slices of Canadian bacon and 2 half slices of fontina cheese on front halves of each tortilla. Fold each over to make half moons.
- 4. Brush tortillas with oil and place on grill, Panini or flattop and toast both sides.
- 5. Remove from grill and place on plate.
- 6. Top each tortilla with a poached egg. Garnish with spinach hollandaise sauce.