



Smoked Lasagna Quesadilla

Prep Time: 4 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

36 each 4.5" Heat Pressed Flour Tortillas (28671)

96 oz. Tomato basil cream sauce, prepared

28 oz. Smoked mozzarella, shredded

24 oz. Ground beef, cooked, drained

3/4 cup Parmesan , grated

As needed Basil leaves

Directions:

1. To make lasagna quesadilla stacks, assemble in individual baking dishes such as a 6" cast iron pan. Spread out 2 oz. ladle of tomato basil cream sauce in bottom of each dish and top each with 1 tortilla, 1/4 cup smoked mozzarella, 1/4 cup ground beef, and then repeat layer 1 more time. Finish each with a final tortilla, 2 oz. ladle of sauce, and 1/4 cup smoked mozzarella cheese.

2. To prepare single serving, bake for 15 minutes in preheated 350°F convection oven or until hot and bubbly. Serve immediately topped with 1 tbsp. grated Parmesan cheese and garnish with fresh basil leaves, as desired.