

Morgan Hipworth's Breakfast Quesadilla



Preparation time: 20 mins

Serves: 2 people

User Rating: ★★★★★

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Ingredients

- 2 eggs
- 2 tbsp milk
- 2 slices streaky bacon, cut into 2-centimetre-thick strips
- 1 frozen hash brown (store bought)
- 1 large flour tortilla
- 2 slices Monterey Jack cheese
- 1 tbsp olive oil
- 1 tbsp store-bought chipotle sauce
- 1 tbsp pickled jalapeños, finely chopped
- ¼ avocado, seeded and cut into slices
- 2 tbsp black beans

For the pico de gallo

- 1 roma tomato, finely chopped
- ½ onion, peeled and finely chopped
- ½ bunch coriander, leaves picked and finely chopped

Method



1. Mix the tomato, onion and coriander together in a bowl. Set aside.
2. In a small bowl, combine the eggs and milk. Use a whisk or a fork to briskly mix until combined. Set aside with the pico de gallo.



3. Place a fry pan over low heat and add the bacon. Fry until crispy, then remove the bacon from the pan and set it aside. In the same pan, fry the hash brown in the bacon fat until it is crispy, then remove it from the pan and set it aside.
4. In the same pan over low heat, add the oil and then add the egg mixture, and cook for 30 seconds, then add the flour tortilla to the top so it 'sticks' to the egg mixture.



5. Carefully flip. Working quickly, along one side of the tortilla, spread some chipotle sauce, add the crispy bacon, top with the hash brown, the pico de gallo, jalapeños, avocado, beans and finally cheese. Fold in half to create the quesadilla.



6. Grill in the pan adding more oil as needed for 2 minutes or golden brown and crispy on each side.