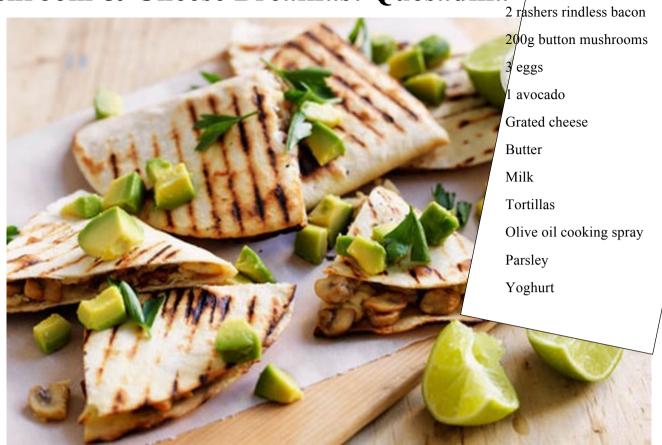
Mushroom & Cheese Breakfast Quesadilla Shopping List:



Makes: 4 Cooking: 15 minutes

Ingredients

1 tsp butter

2 rashers rindless bacon, chopped

200g button mushrooms, sliced

3 eggs

2 tbs milk

4 flour tortillas

Olive oil cooking spray

1 cup grated cheddar cheese

Diced avocado, chopped parsley & yoghurt, to serve

Cooks tip:

Quesadilla can be cooked in a sandwich toaster. Place each quesadilla between two sheets of baking paper. Use the paper to lift onto preheated sandwich toaster. Close the top and cook 4-5 minutes until toasted.

Preparation

- Melt butter in a non-stick frying pan over medium-high heat. Add bacon and cook 1 minute or until it starts to colour. Add the mushrooms. Cook, stirring for 3 minutes or until mushrooms are tender.
- 2. Whisk the eggs and milk together until well combined. Pour the eggs over the mushrooms and stir gently with a wooden spoon for 1 minute until they start to set. Remove the pan from the heat just before the eggs are completely set as they will continue to cook in the warm pan.
- 3. Put the tortillas on the clean bench. Spoon ¼ of the mushroom egg mixture on one half of each tortilla. Top with ¼ of the cheese, fold tortilla in half to cover egg and cheese.
- 4. Wipe the frying pan clean with paper towel. Preheat pan on medium. Lightly spray quesadillas with oil, cook 1 at a time for 3-4 minutes until the base is golden. Carefully turn over and cook a further 3 minutes. Cut the quesadillas in half and serve with avocado, parsley & yoghurt.

More information: www.powerofmushrooms.com.au