

Scrambled Egg Breakfast Quesadilla

Makes 2 Servings

Ingredients

- 1 tablespoon olive oil
- 2 cups packed spinach
- 5 large eggs, lightly beaten
- 1/2 teaspoon ground cumin
- Salt and pepper, to taste
- 1/2 cup pinto beans or black beans, drained and rinsed
- 1/2 cup shredded cheddar cheese
- 2 (10-inch) flour tortillas
- Sour cream, for serving
- Red pepper hot sauce (optional)

Directions

1. Heat 1 teaspoon oil in large pan over medium-high heat. Add spinach and cook, stirring from time to time until wilted, about 1 to 2 minutes. Stir in eggs and cumin and scramble, stirring the whole time until just set, about 30 seconds. Season with salt and pepper, to taste. Remove from heat.
2. Lay tortillas on a clean work surface. On half of each tortilla, layer 1/4 cup beans, 1/4 cup cheese and scrambled egg mix. Fold tortillas in half.
3. Heat 1 teaspoon oil in the same pan over medium heat. Lay made quesadilla in hot pan and cook 1 to 2 minutes and then flip quesadilla and cook 1 to 2 more minutes. Do the same thing with the second quesadilla. Serve with sour cream and hot sauce (if using).



Recipe from: Feeding Pennsylvania and PA Eats