

Appetizer

BBQ Quesadilla

BobEvans.com

Servings: 6

Preparation Time: 15 minutes

Cook time: 20 minutes

1 pound Bob Evans Zesty Hot Sausage
1/2 cup Bob Evans Wildfire BBQ sauce
1/2 cup red onion, thinly sliced
4 10-inch flour tortillas
1 cup (4 oz) Monterey Jack cheese, shredded
sour cream
salsa

In a skillet over medium heat, crumble and cook the sausage and onions until brown.

Stir in the BBQ sauce.

Lay two of the tortillas on a flat surface.

Divide the sausage mixture between the two.

Sprinkle each with 1/4 cup of cheese.

Top with the remaining tortillas.

Heat a large skillet over medium heat. Add a small amount of oil to coat the bottom of the skillet.

Cook one quesadilla at a time until golden brown on each side, about 2 to 3 minutes per side.

Cut into wedges and serve with the sour cream and salsa.

Per Serving (excluding unknown items): 231 Calories; 9g Fat (35.8% calories from fat); 9g Protein; 28g Carbohydrate; 2g Dietary Fiber; 17mg Cholesterol; 331mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1 1/2 Fat.