

# Sausage and Cheese Quesadilla



## DIRECTIONS

- Preheat oven.  
Conventional oven: 400°F  
Convection oven: 375°F
- Prepare sausage patties. Keep frozen until ready to heat. Place patties on sheet pan. Cook in oven then hold in warmer.  
Conventional oven: 375°F 8–10 minutes  
Convection oven: 350°F 7–8 minutes  
CCP: Hold to maintain temperature at 140°F or above.
- Line sheet pans with parchment paper.
- Place 12 tortillas on each sheet pan.
- Sprinkle bottom half of each tortilla with 1 oz shredded cheese. Fold tortilla in half to enclose filling. Press down.  
Conventional oven: 4 to 5 minutes  
Convection oven: 4 minutes
- Remove from oven, fold each quesadilla half-circle in half again. Stuff sausage patty into fold or crease.
- Quesadilla can be wrapped in waxed paper or foil sheet.
- Hold in warming cabinet or on steam table.  
CCP: Hold for hot service at 140°F or above.
- Serve one quesadilla.

INGREDIENTS	YIELD	
	50	100
8" Tortilla, 100% whole-wheat*	50	100
Cheese, mozzarella, shredded, reduced-fat or cheese, cheddar, shredded, reduced-fat or combination of both	3 lb 2 oz	6 lb 4 oz
Sausage patty, fully cooked, frozen, 1.3 oz	50	100

\*Tortillas come in flavors like tomato basil and jalapeño cheese which may add variety to this quesadilla.

### Nutritional Data/Portion

**Calories** 309

**Total Fat** 15.12g  
Saturated Fat 6.79g

**Sodium** 601mg

#### Breakfast Meal Contribution

1.5 oz Grain/Bread  
2 oz Meat/Meat Alternate

**Portion** 1 8" quesadilla