



INGREDIENTS

125 g Briette Creamy & Mild
2 flour tortillas
3 eggs
100 g mushrooms
50 g spinach, fresh
1 onion
1 tbsp. oil
Salt
Pepper

Breakfast Quesadilla with Briette Creamy & Mild

INSTRUCTIONS

1. Clean and slice the mushrooms. Thinly slice the Briette. Peel and mince the onions. Wash the spinach and allow to drain.
2. Whisk the eggs in a bowl and season with salt and pepper. Heat oil in a frying pan over medium heat. Sauté the onions until soft. Add the mushrooms and cook until golden brown. Add the spinach and cook just until it wilts. Add the whisked eggs to the pan and cook, stirring, until set. Remove the scrambled eggs from the pan and set aside.
3. Set a tortilla in the hot pan. Arrange the scrambled egg mixture on top of the tortilla in an even layer. Top with the Briette slices. Set the second tortilla on top.
4. Cook the quesadilla over medium heat until the bottom is golden brown (approximately 2–3 minutes). Carefully flip (use a plate if necessary) and cook the other side until it is golden brown and the Briette has melted.
5. Remove the quesadilla from the pan to a cutting board. Cut into pieces (eighths, for example) and serve immediately.



30 minutes



2 servings



489.1 kcal
2033.8 KJ
21.6 g protein
35.3 g fat
20.2 g carbs

Enjoy your meal!

More recipes: www.thisisfinecheese.com