

Pork

Onion Sausage Quesadillas

Taste of Home April 2008

Preparation Time: 30 minutes

Bake Time: 15 minutes

3 medium sweet onions, diced

3 garlic cloves, minced

2 tablespoons butter

1 1/2 tablespoons brown sugar

3/4 pound bulk Italian sausage

1 1/2 cups (6 oz) shredded Swiss cheese, divided

8 8-inch flour tortillas

In a large skillet, cook onions and garlic in butter over medium heat until tender. Stir in brown sugar. Cook for 15-20 minutes or until onions are golden brown, stirring frequently; remove and keep warm.

In the same skillet, cook sausage over medium heat until no longer pink; drain.

In a bowl, combine the sausage, 1 cup Swiss cheese and onion mixture. Place four tortillas on two greased baking sheets, sprinkle each with one tablespoon Swiss cheese. Top with sausage mixture and remaining cheese and tortillas.

Bake at 425 degrees for 12-15 minutes or until golden brown. Cut each quesadilla into six wedges. Serve immediately.

Yield: 2 dozen

Per Serving (excluding unknown items): 2904 Calories; 111g Fat (34.5% calories from fat); 103g Protein; 371g Carbohydrate; 24g Dietary Fiber; 218mg Cholesterol; 3446mg Sodium. Exchanges: 21 1/2 Grain(Starch); 7 Lean Meat; 5 1/2 Vegetable; 17 1/2 Fat; 1 Other Carbohydrates.