

CopyCat Quesadillas

Applebee's

Ingredients

2 slices bacon cut into 1/2 inch pieces
2 flour tortillas burrito size
2 teaspoons butter
1 tablespoon Pico de Gallo
1/4 cup colby jack cheese shredded
1 tablespoon sour cream
1 tablespoon guacamole
1 tablespoon picante sauce

Directions

Slice the bacon into pieces and fry it in a non-stick skillet until the bacon starts to turn crisp but not hard and brittle.

Transfer the bacon from the skillet to a paper towel-lined plate to drain off the grease. Pour off the grease from the skillet and wipe it clean. Put the skillet over medium heat.

Spread butter lightly on one side of the tortillas. Place the buttered side of a tortilla down in the skillet that has been preheated on medium heat.

Sprinkle 2 tablespoons of bacon over the entire tortilla.

Spread 1 tablespoon Pico de Gallo and 1/4 cup shredded Colby Jack cheese over the bacon.

Place the second tortilla on top, buttered side up.

Cook for about one or two minutes, just long enough to heat the inside ingredients.

Carefully flip the quesadilla on the other side and finish cooking. The quesadilla should be heated through but not browned.

Remove the quesadilla from the skillet and place it on a plate.

Cut the quesadilla into triangles.

Serve quesadillas with your favorite guacamole, sour cream, and salsa or picante sauce.