



Quesadilla Burger

Yield: 10 servings

Ingredients:

10 each JENNIE-O® 5.33 oz. White Turkey Burgers, #2465
5 ounces JENNIE-O® Turkey Bacon, #2711-06, chopped
20 (6-inch) flour tortillas
10 slices smoked provolone cheese (unsmoked is fine if smoked is not available)
5 ounces green onions, diced
5 ounces red peppers, diced
Olive oil, as needed
Roasted Garlic White Cheddar Sauce:
10 ounce white cheddar cheese
1 tablespoon garlic powder

Directions:

1. In small pot, melt white cheddar cheese until smooth.
2. Add garlic powder and mix well.
3. Keep warm until ready to use.
4. Preheat flat top to 350°F. Place frozen burgers on hot grill. Cook for a total of approximately 18 minutes, turning 3 times. Always cook to well-done, 165°F as measured by a meat thermometer.
5. When burgers are close to being done, oil 2 spots on flat top and heat tortillas until golden brown and crisp.
6. To build the burger: Top one tortilla with provolone cheese, then the burger patty, red peppers, green onions, bacon bits, garlic cheddar sauce, and top with the remaining tortilla.

Recipe and photo courtesy of Jennie-O