

Quesadilla with Fresh Farm Eggs and Heirloom Tomatoes

EGGS

- 24 eggs
- 1 oz chives, chopped
- 3 tsp vegetable oil
- 1 Tbsp kosher salt
- 1 Tbsp black pepper

In a large bowl, whisk cracked eggs until smooth season with salt and pepper. Heat sauté pan on medium heat, add vegetable oil and cook eggs. Fold eggs in sauté pan until cooked and fluffy about 5 minutes. Remove from heat and add chives. Keep hot for assembly.

SALSA

- 4-6 Roma tomatoes, diced
- 1 red onion, diced
- 1 oz cilantro, chopped
- 2 jalapeño peppers, chopped
- 1 oz lime juice
- 1 Tbsp kosher salt

Combined tomatoes, onions, jalapeños and cilantro. Mix together with lime juice and season with salt to taste.

INGREDIENTS

- 16 12" flour tortillas
- 6 heirloom tomatoes, sliced
- 1 lb shredded cheddar cheese
- 8 oz Anaheim chilies, sliced

Preparation

Place tortillas on griddle pan and cover with shredded cheddar cheese. Add scrambled egg, heirloom tomatoes and top with second tortilla. Grill until cheese is melted. Remove quesadilla from grill, cut and serve with salsa and sprig of cilantro for garnish.