

QUICK DINNER /PARTY FINGER FOOD

PARMESAN BASIL SAUSAGE QUESADILLA PIE

1 PACKAGE PREMIO BASIL SAUSAGE, CUT INTO ONE-INCH
PIECES

8-12 FLOUR TORTILLAS

1 CUP COOKED RICE (INSTANT TYPE)

(1) 15 OUNCE CAN BLACK BEANS, DRAINED

8 OUNCE SHREDDED CHEDDAR CHEESE

4-6 TABLESPOON TABASCO SAUCE (OPTIONAL)

1 EGG, BEATEN

1. BROWN SAUSAGE IN HEAVY SKILLET UNTIL COOKED. ADD DRAINED BEANS AND COOKED RICE. REMOVE FROM HEAT.
2. STIR, OFF THE HEAT, UNTIL WELL MIXED. SEASON WITH SALT AND TABASCO.
3. FOLD IN SHREDDED CHEESE
4. LAY OUT A TORTILLA ON A COOKIE SHEET AND BRUSH EDGE WITH EGG. SPOON SAUSAGE MIX INTO THE CENTER AND SPREAD EVENLY ABOUT ONE INCH THICK. KEEP MIXTURE A FEW INCHES IN FROM THE EDGE. LAY ANOTHER TORTILLA OVER AND SEAL EDGES. REPEAT UNTIL ALL ARE FILLED.
5. BAKE 10-15 MINUTES UNTIL CRISP AND HOT.