



Recipes

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Salmon Quesadini

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

1 Mission® 12" Garlic Herb Wrap (10252)
2 oz. All Purpose Flour
2 tsp. Kosher Salt
.5 tsp. Cayenne Pepper Sauce Pepper
.5 tsp. Garlic Powder
4 oz. Asiago Cheese , shredded
1 oz. Lemon Dilly Aioli (see Related Recipe)
4 oz. Salmon Filets
1 Tbsp. + 1 tsp. Olive Oil
Salt and Pepper to taste
3 oz. Red Onions , julienne
6 oz. Mixed Greens
2 slices Beefsteak Tomatoes , sliced
Chives to garnish

Directions:

1. Whisk flour, salt, cayenne and garlic powder in stainless bowl. Toss julienne red onions in seasoned flour. Shake off excess flour and set aside.
2. Brush each side of salmon filet with 1 tsp. of olive oil and season with salt and pepper. Place on preheated grill and cook approximately 1-2 minutes on each side or until cooked to desired doneness.
3. Heat Mission® Garlic Herb Wrap and place shredded Asiago cheese on one-half of wrap.
4. Brush wrap with remaining olive oil and place on Panini grill or flattop until lightly golden brown on both sides.
5. Drop seasoned red onions in fryer for approximately 30-45 seconds or until lightly golden. Drain and set aside.
6. Cut quesadilla in half for top and bottom of sandwich.
7. Spread ½ oz of Lemon Dilly Aioli on each half of quesadilla.
8. Place mixed greens, tomatoes and frizzled red onions on bottom half of quesadilla.



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Lemon Dilly Aioli

Serves 1

Ingredients:

6 oz. Mayonnaise
1 Tbsp. Lemon Juice
.5 tsp. Lemon Zest
1 Tbsp. + 1 tsp. Fresh Dill
.5 tsp. Black Pepper
1.5 tsp. Fresh Garlic , minced

Directions:

1. Whisk all ingredients together in stainless bowl.
2. Label, date and refrigerate.