

# Recipes

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### Savory Roasted Pork Quesadillas

Prep Time: 5 Minutes

Cooking Time: 3 Minutes

Serves 1

#### Ingredients:

1 Mission® 12" Whole Wheat Tortilla (10254)

1.5 oz. Pumpkins Butter

2.5 oz. Grilled Pork Tenderloins, thinly sliced

2 oz. Sautéed Onions (see Related Recipe)

1 oz. Candied Pecans (see Related Recipe)

1.5 oz. Dried Cherries

1.5 oz. Havarti Cheese, sliced

Fresh Parsley to garnish

Vegetable Oil to brush

Pumpkin Honey Mustard for dipping (see Related

Recipe)

#### Directions:

- 1. Heat Mission® Golden Wheat Wrap and cut into quarters. Distribute pumpkin butter evenly over each quarter.
- 2. Place sliced pork, Sautéed Onions, Candied Pecans, dried cherries and Havarti cheese in the center of each quarter; distribute evenly.
- 3. Trifold to close, bringing left and right sides towards the center.
- 4. Brush each wedge lightly with oil and place on preheated flattop or Panini until wrap is lightly toasted and cheese is melted.
- 5. Garnish with fresh parsley for color.
- 6. Serve with a side of Pumpkin Honey Mustard, if desired. NOTE: You can also use pepitas (pumpkin seed kernels) or candied walnuts in place of Candied Pecans, if desired.



## Recipes

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### **Candied Pecans**

#### Serves 1

Ingredients:

1/2 cup Sugar

2 tsp. Cinnamon

1/2 tsp. Salt

1/2 tsp. Nutmeg

1 Egg White

3 cups Pecan Halves

#### Directions:

- 1. Preheat oven to 325 degrees F.
- 2. Combine sugar, cinnamon and salt in a bowl.
- 3. Whisk egg white with a whisk until slightly frothy.
- 4. Add pecans to eggs and toss to coat. Add sugar mixture and toss thoroughly.
- 5. Spread on a cookie sheet and bake until crispy and golden, approximately 15 minutes. Remove from oven and set aside until ready to use.

### Sautéed Onions

#### Serves 1

Ingredients:

1 lbs. Onion, sliced

1 oz. Sauteed Onion Base or Seasoning

#### Directions:

1. Place onions in a third pan. Sprinkle seasoning over onions and toss. Place in microwave or on flat grill and cook until onions are tender, about 2-3 minutes. Place on steam table uncovered.



# **Pumpkin Honey Mustard**

#### Serves 1

Ingredients:

1 oz. Pumpkin Butter

1 oz. Honey

1 oz. Coarse Grain Mustard

1 oz. Mayonnaise

Directions:

1. Whisk all ingredients together thoroughly in stainless steel bowl.

2. Label, date and refrigerate.