



Recipes

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Autumn Grilled Quesadilla

Serves 6

Ingredients:

- 6 Mission® 12" Garlic Herb Wraps (10252)
- 1 Tbsp. Butter
- 3 Tbsp. Olive Oil
- 1 Tbsp. fresh chopped Garlic
- 1 cup sliced Yellow Onion
- 2 cups sliced White Mushrooms
- 2 cups diced or shredded Turkeys Meat
- Salt and Pepper to taste
- 2 cups cooked Spaghetti Squash
- 4 cups shredded smoked Swiss (or Gruyère) Cheese
- 2 cups shredded Monterey Jack Cheese
- 1/2 cup sliced Green Onion
- 1/2 cup toasted, chopped Walnuts

Directions:

1. Heat BBQ. If you are using a charcoal BBQ place the rack to the highest setting and under fill your charcoal briquettes. Low heat is needed for this quesadilla.
2. Heat a sauté pan over medium-high heat. Add the butter and one Tbs. of olive oil to the pan. When the butter / oil mixture is hot, sauté the garlic and onions for 2-3 minutes, add the mushrooms and continue to cook for 2-3 minutes or until the mushrooms begin to sweat slightly. Add the turkey meat and season with salt and pepper. Set aside.
3. Brush one side of the wraps with the remaining olive oil. Place the wraps brushed side down on a piece of aluminum foil. Divide the sautéed mixture, squash, Swiss, jack, green onions and walnuts between the six wraps. Fold in half.
4. Place oil side down on the grill set to low heat. Grill for about 2 minutes, depending on heat level, be careful not to burn. With a spatula turn the quesadillas over and continue to cook 1-2 minutes or until cheese is melted. Remove, cut in half and serve.