



Recipes

MISSIONFOODSERVICE.COM

Spanakopita Quesadilla

Prep Time: 5 Minutes

Cooking Time: 2 Minutes

Serves 2

Ingredients:

2 Mission® 12" Spinach Herb Wraps (10251)
3 oz. Fresh Spinach Leaves, chopped
1/2 tsp. Kosher Salt
1/2 tsp. Black Pepper
1 tsp. Fresh Garlic , minced
4 oz. Yellow Onions , minced
1 medium Hard Boiled Egg , minced
2 tsp. Fresh Dill
1 oz. Lemon Juice
1 Tbsp. Olive Oil
1 1/2 oz. Feta Cheese Crumbles
1 oz. + 2 tsp. Ricotta Cheese
Tzasiki Sauce to garnish

Directions:

1. Place fresh chopped spinach leaves in a large mixing bowl. Season with salt and pepper.
2. Add in garlic, onions, minced hard boiled eggs, fresh dill, lemon juice and olive oil. Mix well. Fold in feta cheese crumbles.
3. Place Mission® wraps on cutting board and cut into quarters. Spread 1 teaspoon of ricotta cheese onto each quarter.
4. Place 1½ ounces of spinach filling in the top center of each tortilla quarter.
5. Bring pointed edge approximately 1½" towards center; holding with index finger, fold the right side of the spinach tortilla wedge over towards center and then over to close.
6. Place on seasoned panini or flattop grill seam side down and cook until tortilla is lightly golden brown.
7. Serve with a side of tzasiki sauce for dipping if desired.