



Recipes

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Spicy Spanish Breakfast Quesadini

Prep Time: 20 Minutes

Cooking Time: 2 Minutes

Serves 1

Ingredients:

- 1 Mission® 12" Jalapeño Cheese Wrap (10256)
- 3 oz. Fingerling Potatoes , thinly sliced
- 3/4 oz. Olive Oil
- Kosher Salt to taste
- Black Pepper to taste
- 1 oz. Cheese Queso
- 1 oz. Chorizo , cooked and thinly sliced
- 2 Whole Eggs
- 3/4 oz. Cotija Cheese , crumbled
- 3/4 oz. Asadero Cheese , shredded

Directions:

1. Preheat oven to 400° F. Place thinly sliced potatoes in bowl.
2. Toss with olive oil and season with salt and pepper.
3. Spread potatoes out onto sheet pan and place in oven until golden brown, flipping occasionally. Remove from oven and set aside.
4. Cook eggs to desired doneness (over easy, etc.)
5. Place Mission® Jalapeno Cheese Wrap on cutting board and cut in half.
6. Spread ½ ounce of cheese queso evenly over each wrap half.
7. Place 1½ ounces of roasted potatoes in center of each wrap half.
8. Top potatoes with an egg, chorizo and distribute cheeses evenly.
9. Fold right side of wrap towards center and overlap with the left side of wrap to close.
10. Place seam side down on preheated flattop or panini grill and press until both sides are lightly toasted and cheese is melted.