



Recipes

MISSIONFOODSERVICE.COM

Brie, Papaya and Mango Quesadilla

Serves 8

Ingredients:

8 Mission® 10" Heat Pressed Flour Tortillas (10420)

1 cup Papaya , peeled, seeded and diced

1 cup Mango , peeled and diced

1/4 cup Red Onion , diced

1 Tbsp. Serrano Chile , minced

4 Tbsp. Cilantro , minced

1/4 cup Lime Juice

1 1/2 lbs. Brie , sliced into 1/4" slices

Butter

Salt and Pepper to taste

Directions:

1. Combine papaya, mango, red onion and serrano chile in a bowl.

2. Add lime juice, cilantro and salt. Toss gently to combine. Set aside.

3. Place tortillas on work surface. Place brie on one half of the tortillas.

4. Place papaya and mango salsa over the cheese. Fold tortillas in half.

5. Melt butter in a skillet over medium high heat or on a griddle set at 325 degrees F. Cook quesadillas until cheese is soft and tortilla is golden brown. Repeat until quesadillas are cooked.

6. Cut quesadillas into four triangles. Serve immediately.