



## Recipes

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# Carnitas Quesadilla & Serrano Spiked Cherry Salad Combo

Prep Time: 15 Minutes

Cooking Time: 2 Minutes

Serves 1

### Ingredients:

1 each 12" Jalapeño Cheese Wrap (10256) cut in half  
1.5 oz. wt. Carnitas , shredded  
1 oz. vol. Queso Fresco , crumbled  
1/4 tsp. Fresh Cilantro , chopped  
1/4 tsp. Fresh Jalapeno Jalapeño , minced  
16 oz. vol. Mixed Greens  
4 oz. vol. Crispy Onions Straws  
1 1/2 oz. vol. Serrano Spiked Cherry Vinaigrette , see related recipe

### Directions:

1. Cut jalapeno cheddar tortilla in half.
2. Place carnitas, queso fresco, fresh cilantro and jalapenos in middle of half moon.
3. Bring left and right sides of tortilla over ingredients to fold into triangle wedge.
4. Place jalapeno cheddar wedge on panini or flattop and toast both sides until cheese is melted.
5. Toss mixed greens in mixing bowl with Serrano spiked cherry vinaigrette.
6. Place in serving bowl and garnish salad with crispy onion straws and quesadilla wedge.



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### Serrano Spiked Cherry Vinaigrette

Serves 1

#### Ingredients:

10 oz. Tart Cherries , fresh or frozen  
1 Tbsp. Olive Oil  
1 cup Yellow Onion , diced  
1 oz. vol. Serrano Pepper , seeded and diced  
1 tsp. Fresh Ginger , minced  
4 oz. vol. Cherry Juice  
3 oz. Lemon Juice  
5 Tbsp. Granulated Sugar  
1/2 cup Olive Oil  
1 tsp. Kosher Salt

#### Directions:

1. Heat oil in sauté pan over medium heat. Add onions, ginger and Serrano peppers and caramelize. Set aside to cool.
2. Puree remaining ingredients together slowly adding in olive oil to emulsify
3. Place in squeeze bottle.
4. Label, Date and Refrigerate.