



Recipes

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Bacon Blue Cheese Quesadilla

Serves 4

Ingredients:

4 Mission® 12" Heat Pressed Flour Tortillas (10430)
8 oz. Cream Cheese , softened
2 oz. Blue Cheese , crumbled
2 Tbsp. Balsamic Vinegar
2 Tbsp. Unsalted Butter
7 Shallots , sliced
12 slices cooked Bacon , cut into thirds
Sour Cream
Chives

Directions:

1. Combine cream cheese, blue cheese and balsamic vinegar in a small bowl.
2. Melt butter in a pan heated over medium high heat. Add shallots to pan and toss. Lower heat to medium and allow to caramelize, about 10 minutes. Add 2 tablespoons sugar if desired to sweeten shallots slightly and to speed up the caramelization. Remove shallots from pan.
3. Distribute cheese mixture, shallots and bacon among tortillas. Fold tortillas in half and place in pan over medium high heat. Heat until cheese melts, about 4-5 minutes per side. Serve with sour cream and chives.