



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Brie Quesadillas with SuperFruit Chutney

Prep Time: 40 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 1 each 12" Chipotle Chile Wrap (10253)
- 1.5 oz. vol. Cherry and Strawberry Chutney , see related recipe
- 4 each 3/4 oz. Brie wedges
- 1/2 oz. vol. Toasted Pistachios , chopped

Directions:

1. Place chipotle chile tortilla on cutting board. Cut into quarters.
 2. Place brie wedge in the center of each tortilla.
 3. Bring the tip of the quartered tortilla towards the center of the brie wedge.
 4. Roll over to close into a cone.
 5. Place on preheated flattop or griddle pan over medium heat and toast all sides of tortilla until brie is melting.
 6. Place on plate and garnish with chopped pistachios, cherry and strawberry chutney.
 7. Serve immediately.
-



Recipes

MISSIONFOODSERVICE.COM

Cherry and Strawberry Chutney

Prep Time: 40 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

1/2 pound Frozen Strawberries , thawed
1 oz. vol. Lime Juice
1 1/2 tsp. Orange Zest
2 1/2 pods Cardamon
6 oz. vol. Cherries
1/8 bean Vanilla Bean
1/2 each Cinnamon Sticks
1 1/2 tsp. Ginger
2 1/2 each Cloves
1 each Dried Thai Chiles
1 1/2 tsp. Chipotle Tabasco

Directions:

1. Heat thawed strawberries, lime juice, orange zest and cherries in a saucepot over medium heat.
2. Bring to a simmer and add remaining ingredients.
3. Continue cooking approximately 30 minutes or until reduced by almost half and thickened.
4. Remove from heat and cool completely.
5. Place in a covered storage container and hold refrigerated until ready for use.