



## Recipes

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### Queso Fundido with Mazina Tortilla "Satays"

Prep Time: 10 Minutes

Cooking Time: 8 Minutes

Serves 2

#### Ingredients:

- 3 each 8" Pressed Mazina™ Tortillas (08043)
- 6 each Skewers
- 1/4 cup Caramelized Onions , chopped
- 1 tsp. Olive Oil
- 1 1/2 cups Fresh Melting Cheese , shredded or crumbled
- 1/2 cup Pepperjack Cheese , shredded
- 1 oz. vol. Chorizo , cooked and crumbled
- 1 oz. vol. Tomatoes , diced
- 1 each 8-10 oz. Casserole or Crock Dish

#### Directions:

1. Heat casserole dish in oven or hold under heat lamp for service.
2. Place mazina tortillas on worksurface and cut in half.
3. Fold each 1/2 moon over into wedges and thread onto a skewer. See photo.
4. Fold cheeses together in a mixing bowl.
5. When ready to serve, place caramelized onions in bottom of casserole and fill with crumbled and shredded cheeses.
6. Place under broiler until melted and bubbling, or in a 375 oven for approximately 10 minutes or until cheese is completely melted.
7. While cheese is in oven, place skewered mazina tortillas on a chargrill and mark both sides or place on a flattop to lightly toast.
8. Top with crumbled chorizo and diced tomatoes to serve.