



Recipes

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Grilled Chicken, Garlic New Potato and Herb Quesadilla

Serves 4

Ingredients:

4 Mission® 8" Heat Pressed Flour Tortillas (10410)
2 boneless Chicken Breasts
3 Tbsp. Olive Oil
8 small New Potatoes , sliced
1 Tbsp. fresh Rosemary
1/2 cup Monterey Jack Cheese
1/2 cup Mozzarella Cheese
1 Tbsp. fresh Thyme
2 Tbsp. Vegetable Oil
Roasted Garlic Spread (see Related Recipe)

Directions:

1. Preheat flat grill or large sauté pan. Brush chicken breasts with 1 tablespoon of olive oil and season with salt and pepper to taste. Grill or sauté breasts (add more oil if sautéing) on each side for 4-5 minutes, remove and let rest. Slice into strips.
2. Toss potatoes in remaining olive oil and season to taste with salt and pepper. Sauté over moderately high heat, until golden brown. Add rosemary and mix. Continue to turn over until tender.
3. Place two Mission® flour tortillas on greased baking sheet. Distribute evenly the cheeses, chicken strips, Roasted Garlic Spread and new potatoes. Sprinkle with thyme. Top with remaining 2 tortillas. Brush the top tortilla with vegetable oil and place oil-side down on grill or sauté pan. Cook until golden brown. Turn over and continue cooking until cheese melts. Cut into quarters and serve immediately.



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Roasted Garlic Spread

Serves 1

Ingredients:

2 Tbsp. Olive Oil

2 large Garlic Heads

Directions:

1. Preheat oven to 350 degrees F. Place garlic heads in a sheet of aluminum foil. Drizzle 1 Tbs. olive oil over each head of garlic and seal garlic in foil. Place on a baking sheet and bake for 1 1/2 hours, or until soft throughout. Set aside to cool.

2. Slice off the top of cooled garlic head across the width, exposing the softened clove. Squeeze the garlic into a bowl, discarding the skins. Mix well by hand or with a processor.