



## Recipes

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### Picnic in Provence Quesadilla

Serves 1

#### Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 1 oz. Pear , sliced
- 1 1/4 oz. Gorgonzola Cheese , crumbled
- 1/2 oz. Monterey Jack Cheese , grated
- 1/4 oz. Walnuts , chopped
- 1 oz. Rosemary Chicken , chopped
- 1/4 oz. Scallion , slivered
- 1/8 oz. Capers
- 1/8 oz. Dried Thyme
- Salt
- Pepper
- 1/2 oz. Herbed Butter (see Related Recipe)
- 1/2 oz. Raspberry Glaze (see Related Recipe)

#### Directions:

1. Spread Raspberry Glaze across half the Mission® flour tortilla.
2. Layer with the pears, gorgonzola, walnuts, rosemary chicken, capers, scallions, thyme, salt and pepper and Monterey Jack cheese.
3. Drizzle a little extra Raspberry Glaze over top of layers.
4. Fold the tortilla, coat outside of tortilla with Herbed Butter and sauté until cheese is melted and outside is golden brown.

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### Herbed Butter II

Serves 1

#### Ingredients:

- 1 cup Unsalted Butter
- 2 tsp. Lemon Juice
- 2 tsp. Oregano , dry
- 2 tsp. Basil , dry
- 2 tsp. Thyme , dry
- 1/4 tsp. Cayenne Pepper

#### Directions:

1. Place the above ingredients in a mixing bowl and melt in microwave.
  2. Stir and season with salt and pepper to taste.
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### Raspberry Glaze III

Serves 1

#### Ingredients:

6 oz. Raspberry Jam

2 oz. Rice Wine Vinegar

1 oz. Olive Oil (light) or Canola Oil

#### Directions:

1. Combine the above ingredients.