



## Recipes

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### Blazin' Buffalo Quesadilla

Serves 1

#### Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 1 1/2 oz. Buffalo Chicken , sautéed and chopped
- 3/4 oz. smoked Gouda Cheese , grated
- 3/4 oz. Monterey Jack Cheese , grated
- 1/4 oz. Celery , diced
- 1 tsp. Scallion , slivered
- 1/2 oz. Cajun Butter

#### Directions:

1. Spread half the tortilla with Cajun Butter.
2. Layer with the sautéed Buffalo Chicken, smoked Gouda, Monterey Jack, celery and scallions.
3. Fold the tortilla, coat outside of tortilla with Cajun butter and sauté until cheese is melted and outside is golden brown.

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### Cajun Butter

Serves 1

#### Ingredients:

- 1 cup Unsalted Butter
- 2 tsp. Lemon Juice
- 2 tsp. Paprika
- 2 tsp. Garlic Powder
- 2 tsp. Oregano , dry
- 2 tsp. Basil , dry
- 1 tsp. Cayenne Pepper Sauce Pepper
- 1 tsp. Onion Powder
- 1 tsp. Cayenne Pepper Sauce (Tabasco®)

#### Directions:

1. Stir and season with salt and pepper to taste.
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### Ranch Dipping Sauce

Serves 1

#### Ingredients:

1/4 oz. Garlic , minced

5 oz. Buttermilk

1 3/4 oz. Lime Juice

1/4 oz. Cilantro , chopped

1/4 oz. Chives , chopped

Salt , to taste

Pepper , to taste

#### Directions:

1. Combine the above ingredients.