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Breakfast Quesadilla with Andouille Sausage Gravy

Prep Time: 22 Minutes

Cooking Time: 24 Minutes

Serves 12

Ingredients:

12 each 12" Heat Pressed Flour Tortillas (10430)
1/3 cup Butter , melted
12 cups Colby Jack cheese, shredded
6 cups Fire-roasted peppers and onions, frozen, sauteed
30 oz. Breaded chicken strips, frozen, deep fried, warm
3 tsp. Cajun Seasoning
12 cups Andouille Sausage Cream Gravy, see related recipe
3/4 cup Scallion , sliced
As needed Smoked Paprika

Directions:

1. To make Andouille Sausage Cream Gravy, in large rondeau, melt butter over medium heat and then add sausage and onion and cook until onions become translucent, about 4 minutes. Add garlic and cook 1 more minute. Sprinkle flour over top and cook while stirring for 2 minutes. Add half and half and stir over heat until thick and creamy, then season with salt, Cajun seasoning, paprika, cayenne pepper and black pepper.

2. To prepare single serving, place tortilla on work surface and brush with melted butter. Place butter-side down on preheated griddle or large sauté pan over medium heat. Sprinkle half of tortilla with 1 cup shredded cheese evenly and layer with ½ cup peppers and onions, 2 ½ oz. crispy chicken, and ¼ tsp. Cajun seasoning. Fold tortilla in half over filling and toast until golden and crisp on both sides. Cut into 3 wedges and serve smothered with a 6 oz. ladle of Andouille Sausage Cream Gravy. Garnish with 1 tbsp. green onions and sprinkle of paprika as desired. Serve immediately.



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Andouille Sausage Cream Gravy

Serves 1

Ingredients:

- 1 cup Butter , unsalted
- 16 oz. Smoked andouille sausage, coarsely chopped
- 1 cup Onion , diced
- 1 1/2 Tbsp. Garlic , minced
- 1 cup Flour
- 2 qts. Half & Half
- 2 tsp. Cajun Seasoning
- 2 tsp. Smoked Paprika
- 2 tsp. Cayenne Pepper
- 2 tsp. Black Pepper

Directions:

