



Recipes

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S'mores Cinnamon Quesadilla Sticks with Spiked Horchata

Prep Time: 10 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

12 each 10" Heat Pressed Flour Tortillas (10420)

As Needed Butter , melted

As Needed Cinnamon Sugar

3 cups Chocolate Hazelnut Spread

3 cups Mini Marshmallows

3 cups Graham Crackers , crumbled

1/2 cup Horchata Mix

6 cups Water , hot

6 fl. oz. Aged Dark Rum

As Needed Cinnamon , ground

Directions:

1. To Prepare a Single Serving of S'mores Quesadilla Sticks: Brush one side of a tortilla with melted butter and sprinkle evenly with cinnamon sugar.

2. Turn tortilla over and spread evenly with 1/4 cup chocolate hazelnut spread, top half with 1/4 cup marshmallows and half with 1/4 cup crumbled graham crackers.

3. Fold to close toppings in half circle and griddle on each side for 2 minutes or until gooey and melty.

4. Remove from griddle and cut into 7 equal sticks.

5. To Prepare a Single Spike Horchata: Stir 2 tsp. horchata mix into 1/2 cup hot water until dissolved. Add 1/2 fl. oz. dark rum and serve sprinkled with cinnamon.