



## Recipes

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### Thai Jewel Quesadilla

Serves 1

#### Ingredients:

- 1 Mission® 12" Heat Pressed Flour Tortilla (10430)
- 2 Tbsp. Mango Chutney Spread (see Related Recipe)
- 1/4 cup + 2 Tbsp. Shredded Jack Cheese
- 1/4 cup + 2 Tbsp. Shredded Gouda Cheese
- 1/2 cup Pork , cooked and shredded\*
- 2 Tbsp. Pickled Onions (see Related Recipe)

#### Directions:

1. Spread Mango Chutney Spread over one half of the Mission® flour tortilla. Top with remaining ingredients and fold in half. Place on a lightly oiled flat grill and grill until golden, about 3 minutes per side.
2. \*Carnitas (fried shredded pork), which is often available in Mexican markets, is preferred but any type of pork roast can be used.

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### Mango Chutney Spread

Serves 1

#### Ingredients:

- 1/8 cup Mango Chutney (Such as Major Grey)
- 1 4/5 tsp. Mayonnaise

#### Directions:

1. Combine ingredients
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### Cilantro Pickled Onions

Serves 1

#### Ingredients:

- 1/6 cup Red Onion , sliced very thin
- 1 4/5 tsp. Chopped Cilantro
- 1 4/5 tsp. Red Wine Vinegar
- 1/8 tsp. Kosher Salt
- 1/8 tsp. Black Pepper

#### Directions:

1. Combine all ingredients. Onions can be marinated up to overnight.