



Recipes

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Breakfast Bacon and Cheese Quesadilla

Serves 1

Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 2 oz. Cheddar Cheese , shredded
- 1 oz. Monterey Jack Cheese , shredded
- 3 slices cooked Bacon , crumbled
- 1 tsp. Butter
- 1 tsp. Green Onion , green part only, sliced
- 1 oz. Sour Cream
- 1 oz. Salsa Fresca (see Related Recipe)

Directions:

1. Place tortilla on work surface. Place cheeses on one half of the tortilla.
 2. Sprinkle bacon and green onions over the cheese. Fold tortilla in half.
 3. Melt butter in skillet over medium high heat or on a griddle set at 325° F. Cook quesadilla until cheese is melted and the tortilla is golden brown.
 4. Cut quesadilla into four triangles. Serve with sour cream and salsa fresca.
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Salsa Fresca

Serves 1

Ingredients:

1/2 chopped Onion , red or white
2 Tbsp. fresh Lime Juice
5 Roma (plum) Tomatoes , seeded and diced
1/2 cup fresh Cilantro stemmed and chopped
2 - 3 Jalapeno Peppers , or Serrano Chiles, stemmed,
seeded and minced
Salt , to taste
Pepper , to taste

Directions:

1. Combine the onions and lime juice in a medium bowl.
2. Add remaining ingredients except the salt.
3. Stir well. Season with salt and pepper and serve immediately.
4. Salsa Fresca is also known as Pico de Gallo. Serrano chilies can be substituted for jalapeños. The amount of chilies can be modified, depending on the desired heat level. Rinsing the onions can alleviate the harsh aftertaste.