



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Corn and Wild Mushroom Quesadillas

Serves 6

Ingredients:

6 Mission® 10" Heat Pressed Flour Tortillas (10420)
2 cups Swiss Cheese , shredded
1/2 cup Goat Cheese , crumbled
1/3 cup Corn and Wild Mushroom Mixture (see Related Recipes)
Butter

Directions:

1. Place cheeses on tortilla, leaving a 1" border.
2. Place corn and wild mushroom mixture on top of cheese. Fold tortilla in half.
3. Melt butter in sauté pan over medium heat. Place quesadilla and heat until cheese melts and tortilla is golden brown. Remove from heat, cut into quarters and serve immediately.

Corn and Mushroom Mixture

Serves 1

Ingredients:

2 Tbsp. Olive Oil
1/4 cup Shallot , diced
2 Tbsp. Garlic , minced
2 cups Wild Mushrooms - such as Shiitake, Oyster or Cremini
1 cup fresh Corn Kernels
1/4 cup Sundried Tomato , chopped
1 tsp. fresh Thyme , minced
1/2 tsp. fresh Rosemary , minced

Directions:

1. Heat oil in sauté pan over moderately high heat. Add shallots and sauté for 4 minutes. Add garlic and sauté for an additional minute.
2. Add mushrooms and sauté for 5 minutes until most of the moisture is cooked out.
3. Add corn, sundried tomatoes and herbs and sauté an additional 3-4 minutes.