



Recipes

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Artichoke and Sun Dried Tomato Quesadilla

Serves 1

Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 1/3 cup Fontina Cheese , grated
- 3 Tbsp. Goat Cheese
- 1/2 cup Grilled Chicken Breast, diced
- 2 Tbsp. Marinated Artichoke Hearts
- 3 Tbsp. Sundried Tomatoes , packed in oil, chopped
- 1/2 tsp. Black Olive , finely chopped
- 1 tsp. fresh Basil , chiffonade
- 1 tsp. Butter
- 1 oz. Balsamic Tomato Salsa (see Related Recipe)

Directions:

1. Place tortilla on work surface. Place cheeses on one half of the tortilla.
 2. Place chicken on top of the cheeses.
 3. Sprinkle artichokes, sundried tomatoes, olives and basil on top of the chicken. Fold tortilla in half.
 4. Melt butter in skillet over medium-high heat or on a griddle set at 325 degrees F. Cook quesadilla on both sides until cheese is melted and tortilla is golden brown.
 5. Cut quesadilla into four triangles. Serve with Balsamic Tomato Salsa.
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Balsamic Tomato Salsa

Serves 1

Ingredients:

2 cups Roma (Plum) Tomatoes , seeded and diced

1/2 cup Red Onion , diced

2 Tbsp. Pesto

2 Tbsp. Balsamic Vinegar

2 tsp. Olive Oil

1 Tbsp. Basil , chiffonade

Salt , to taste

Pepper , to taste

Directions:

1. Place tomatoes and red onion in bowl. Add pesto and balsamic vinegar and toss gently to combine.

2. Add basil to tomatoes. Season with salt and pepper.