



Recipes

MISSIONFOODSERVICE.COM

Smoked Salmon Quesadilla

Serves 4

Ingredients:

4 Mission® 10" Heat Pressed Flour Tortillas (10420)

1/2 cup Cream Cheese

2/3 cup Mozzarella Cheese , shredded

1/2 cup Goat Cheese

8 slices Smoked Salmon , thinly sliced

3 Tbsp. Red Onions , diced

1 Tbsp. Capers

1 Tbsp. Chives

Salt and Pepper to taste

Directions:

1. Combine cream cheese, mozzarella and goat cheese. Season to taste with salt and pepper.

2. Place tortillas on work surface. Spread cream cheese mixture on the tortillas. Sprinkle with red onions, caper and chives.

3. Melt butter in a skillet over medium heat or on a griddle set at 300 degrees F. Place the tortillas open face on the grill and cook until the cheese is soft. Place the smoked salmon on one half of the tortillas. Fold over on the grill. Remove quesadillas quickly so as not to cook the smoked salmon too much.

4. Cut into quarters. Serve immediately.