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Baked Caprese Quesadilla

Serves 1

Ingredients:	Directions:
1 Mission® 12" Garlic Herb Wrap (10252)	1. Place wrap on work surface. Spread shredded
1/2 cup Shredded Fontina Cheese	Fontina, mozzarella slices, goat cheese and tomatoes
1/3 cup Sliced Fresh Mozzarella Cheese	on one half of the wrap. Slice basil leaves and sprinkle
1/4 cup Crumbled Goat Cheese	over cheeses. Fold in half and brush exterior with
1/3 cup Roasted Grape Tomatoes (see Related Recipe)	herbed butter.
3 leaves Basil	
	2 Place on perforated pan and place in conveyor oven

2. Place on perforated pan and place in conveyor oven set at 450° F for four minutes or until puffed and golden (quesadilla may also be baked in conventional or convection oven at 425-450° F, clamshell or flat top grill).

Roasted Grape Tomatoes

Serves 1

Ingredients:

2 1/6 oz. (4 cups) Grape Tomatoes 1/8 oz. (1½ Tbsp.) Herb Butter (see recipe) Kosher Salt to taste

Directions:

 Slice tomatoes in half. Toss with herb butter and roast in oven heated to 450° F for about three minutes. Sprinkle with kosher salt.