



Recipes

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Chicken Cherry Bomb Quesadillas

Prep Time: 3 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

1 Mission® 12" Garlic Herb Wrap (10252)
4 oz. Grilled Chicken , cut into ¼" strips
2 oz. Buffalo Wing Sauce
2 oz. Sliced Cherry Peppers
2 oz. Crumbled Blue Cheese
4 oz. Mozzarella Cheese , shredded
4 oz. Cherry Pepper Blue Cheese Dressing (see
Related Recipe)
4 sticks Carrots
4 sticks Celery
Green Onion , sliced on bias, for garnishing

Directions:

1. Spread Cherry Pepper Blue Cheese Dressing evenly over entire Mission® Garlic and Herb Tortilla.
 2. Spread chicken strips, cherry peppers, buffalo wing sauce, and crumbled blue cheese evenly over bottom half of tortilla.
 3. Top with shredded mozzarella cheese, fold to close and griddle until golden brown on both sides and cheese is melted.
 4. Garnish with green onions, carrot and celery sticks.
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Cherry Pepper Blue Cheese Dressing

Prep Time: 10 Minutes

Serves 1

Ingredients:

- .66 cup Mayonnaise
- .33 cup Sour Cream
- 2 Tbsp. Olive Oil
- 2 Tbsp. Green Onions , chopped
- .5 tsp. Garlic , minced
- .75 tsp. Worcestershire Sauce
- 1 Tbsp. Cherry Pepper , roasted and diced
- .5 tsp. Kosher Salt
- .5 cup Blue Cheese Crumbles

Directions:

1. Place all ingredients except blue cheese crumbles together in food processor.
2. Mix well.
3. Add in blue cheese crumbles and pulse to combine.
4. Label, date and refrigerate.