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Seville Stuffed Waffles

Prep Time: 30 Minutes

Cooking Time: 4 Minutes

Serves 1

Ingredients:

- 2 Mission® 8" Heat Pressed Flour Tortillas (10410)
- 3 tsp. Saffron Infused Roasted Garlic Butter, softened (see Related Recipe)
- 3/4 oz. Goat Cheese
- 6 oz. Scrambled Eggs
- 3 slices Serrano Hams , thinly sliced
- 2 oz. Tri-Color Roasted Pepper Salsa (see Related Recipe)

Directions:

1. Preheat Belgian waffle maker.
2. Brush each Mission® Flour Tortilla with 1½ teaspoon of Saffron Infused Roasted Garlic Butter. Place buttered sides together, and place plain side down on work surface.
3. Spread goat cheese evenly over second side of tortilla. Top with scrambled eggs, and Serrano ham.
4. Place ingredient topped tortilla on Belgian waffle maker, buttered side down.
5. Top with second tortilla, butter side up.
6. Press waffle maker down to close, and cook until tortilla is toasted, approximately 3 minutes. Press down if necessary.
7. Remove from waffle maker and cut waffle quesadilla into quarters.
8. Serve with Tri-Color Roasted Pepper Salsa. If Serrano ham is unavailable, substitute with prosciutto.



Recipes

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Saffron Infused Roasted Garlic Butter

Serves 1

Ingredients:

4 oz. Whole Salted Butter , softened

2 1/2 tsp. Fresh Garlic , minced

.09 grams Saffron Threads

1/2 tsp. Turmeric

Directions:

1. Heat 2 tablespoons of butter in a sauté pan over medium-low heat.

2. Sauté garlic and add saffron. Continue cooking until garlic is lightly roasted.

3. Remove from heat and cool slightly.

4. Place in food processor with remaining butter and turmeric and blend until smooth.

5. Place in storage container or tightly roll in parchment paper until ready to use.

6. Label, date and refrigerate.



Recipes

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Tri-Color Roasted Pepper Salsa

Serves 1

Ingredients:

- 4 oz. Fire Roasted Red Bell Peppers , thinly julienne cut
- 4 oz. Fire Roasted Yellow Bell Peppers , thinly julienne cut
- 4 oz. Fire Roasted Green Bell Peppers , thinly julienne cut
- 4 oz. Yellow Onions , grilled
- 1 Tbsp. Fresh Parsley , chopped
- 1/4 tsp. Kosher Salt
- 1 oz. Sundried Tomato Vinaigrette

Directions:

1. Fold all ingredients together in mixing bowl.
2. Place in storage container.
3. Label, date and refrigerate.