



## Recipes

MISSIONFOODSERVICE.COM

### Roasted Butternut Quesadillas

Prep Time: 5 Minutes

Cooking Time: 25 Minutes

Serves 1

#### Ingredients:

- 1 Mission® 12" Chile Herb Wrap (18674)
- 4 tsp. + 1 oz. Red Jalapeno Jam
- 8 oz. Butternut Squash , sliced, roasted and seasoned with salt and pepper
- 8 tsp. Gorgonzola Cheese Crumbles
- 5 tsp. Toasted Pepitas

#### Directions:

1. Place Mission® Chile Herb Wrap on work surface. Cut into quarters.
2. Spread 1 teaspoon of red jalapeno jam evenly over each quarter.
3. Place 2 ounces of roasted butternut squash in center of each triangle.
4. Top each quarter with 2 teaspoons of gorgonzola cheese crumbles and 1¼ teaspoon of toasted pepitas.
5. Bring pointed edge approximately 1½" towards center; holding with index finger, fold the right side of the wrap wedge over towards center and then over to close.
6. Place on seasoned flattop grill seam side down and cook until wrap is lightly golden brown.
7. Place on serving plate.
8. Serve with a side of additional red jalapeno jam if desired.