



Recipes

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Caribbean Days Quesadilla

Serves 1

Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 1 1/2 oz. Shrimp
- 1 Egg
- 4 oz. Flour
- 2 oz. Coconut , shredded
- 1 oz. Vegetable Oil
- 1 oz. Pineapple , sliced
- 1/4 oz. Garlic , chopped
- 1/8 oz. Ginger , chopped
- 1/4 oz. Butter
- 1 1/2 oz. Mozzarella Cheese , grated
- 1/8 oz. Scallion , slivered
- 1/8 oz. Cilantro , chopped
- 1 oz. Apricot Horseradish Glaze (see Related Recipe)
- 1/2 oz. Chile Oil

Directions:

1. Combine egg, flour and coconut.
2. Dredge the shrimp in the coconut mixture and sauté them in the vegetable oil.
3. Using butter, sauté the pineapple with the garlic and ginger.
4. Spread the Apricot Horseradish Glaze over half of the Mission® flour tortilla surface.
5. Layer the tortilla with mozzarella, sautéed pineapple, scallions and cilantro.
6. Fold the tortilla. Coat the outside of the tortilla with chili oil and sauté until cheese is melted and the outside is golden brown.
7. Cut quesadilla into quarters. Place a whole coconut shrimp on each quarter and serve.





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Apricot Horseradish Glaze

Serves 1

Ingredients:

7 1/2 oz. Apricot Jam
2 1/2 oz. Horseradish , white prepared
3/5 oz. Lime Juice
1/4 oz. Rice Wine Vinegar
1/4 oz. Soy Sauce
1/4 oz. Honey
Black Pepper , to taste

Directions:

1. Combine the above ingredients.