



Recipes

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Gorgonzola and Port Spiked Chicken Ques-wich

Prep Time: 30 Minutes

Cooking Time: 8 Minutes

Serves 1

Ingredients:

- 1 each 12" Garden Vegetable Wrap (13271)
- 1 1/2 oz. vol. Gorgonzola Crumbles
- 1 oz. vol. Port Drunken Raisins , See related recipe
- 1 oz. vol. Honey Cream Cheese
- 6 oz. vol. Baby Field Greens
- 3 oz. wt. Seasoned Chicken Breast , grilled
- 1 oz. vol. Port Pickled Onions , See related recipe

Directions:

1. Place garden vegetable tortilla on cutting board. Cut in half to make two half moons.
 2. Spread 3/4 oz. of gorgonzola and 1 Tbsp of port drunken raisins on each half of moon.
 3. Fold over to close and place on preheated flattop grill or Panini.
 4. Toast until golden brown. Remove skinny quesadillas and place on cutting board.
 5. Spread each skinny quesadilla wedge with 1 Tbsp of cream cheese.
 6. Top one quesadilla wedge with field greens, grilled chicken and port pickled onions. Add additional port drunken raisins if desired.
 7. Close with remaining quesadilla wedge.
 8. Cut in half to serve.
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Port Drunken Raisins

Serves 1

Ingredients:

16 oz. vol. Tawny Port
1/2 cup Granulated Sugar
1 each Cinnamon Stick
4 Lemon Slices
1 cup Golden Raisins

Directions:

1. Heat port and sugar in small saucepot over medium heat. Stir to dissolve sugar. Bring to a simmer.
 2. Add cinnamon stick, lemons and raisins.
 3. Simmer until half of liquid remains. Remove from heat. Drain half of syrup and save for drizzle to sandwiches and salads.
 4. Remove cinnamon and lemon slices from raisins.
 5. Hold refrigerated until ready for use.
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Port Pickled Onions

Serves 1

Ingredients:

1/2 cup Tawny Port
1/4 cup Granulated Sugar
1/2 cup Red Wine Vinegar
2 cups Sweet Onions , shaved

Directions:

1. Heat port, sugar and red wine vinegar in small saucepot over medium heat. Stir to dissolve sugar. Bring to a simmer.
2. Reduce liquid by half. Remove from heat and cool.
3. Add shaved sweet onions.
4. Hold refrigerated until ready for use.