



Recipes

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Mediterranean Vegetable Smothered Chorizo Quesadillas

Prep Time: 60 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 1 each 12" Garlic Herb Wrap (10252)
- 1.5 oz. vol. (3/4 oz. wt) Chorizo , cooked and crumbled
- 6 oz. vol. (1.5 oz. wt) Fontina Cheese , shredded
- 4 oz. vol. (2 ½ oz. wt.) Yellow Onions , diced
- 16 oz. vol. (8 oz. wt.) Zucchini , chopped
- 1 tsp. Fresh Garlic , minced
- 1.5 oz. vol. Olive Oil
- 1/8 tsp. Kosher Salt
- 4 oz. vol. Red Peppers , roasted and diced
- 1 tsp. Fresh Parsley , chopped

Directions:

1. Heat Garlic Herb Wrap and place on worksurface. Spread cheese and crumbled chorizo evenly in the center of the tortilla. Bring left and right sides approximately 1" towards the center and fold flat burrito style to close.
2. Place on parchment lined sheet pan; cover and refrigerate until ready to serve.
3. Fold onions, zucchini, garlic and olive oil together in a mixing bowl. Toss to coat.
4. Place veggies on half sheet pan and roast in a 400 convection oven approximately 30 minutes or until lightly charred on the edges.
5. Remove from heat and fold in roasted red peppers and fresh parsley. Hold warm.
6. When ready to serve, place flattened Garlic Herb Wrap and place on a Panini grill seam side down. Cook until toasted and golden brown on both sides.
7. Remove from oven and set on a cutting board. Cut tortilla plank on a long bias from top right corner to the bottom left corner and place on large plate.
8. Top each quesadilla with approximately 1-2 oz. of roasted vegetables to serve.