



## Recipes

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### Grilled Marinara & Cheese Sliders

Serves 6

#### Ingredients:

(2 sliders per serving)

12 each 6" Heat Pressed Flour Tortillas (10400)

Cheese Filling , see related recipe

Chunky Vegetable Marinara , see related recipe

#### Directions:

1. Pre-heat a large non-stick skillet or flat-top griddle to medium heat.
  2. Place  $\frac{1}{4}$  cup of the cheese mixture on one half of two tortillas; fold each over to form a half moon quesadillas.
  3. Toast each quesadilla until golden brown on one side only for approx. 1 minute.
  4. Remove from skillet and ladle 1 oz. hot marinara onto the right half of the un-toasted side and fold each quesadilla from left to right to form a triangle shape.
  5. Serve immediately. Portion is two sliders.
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### Cheese Filling

Serves 1

#### Ingredients:

4 1/2 cups (20 oz.) Mozzarella , grated  
1 cup (10 oz.) Ricotta cheese  
3 Tbsp. (0.6 oz.) Italian Leaf Parsley , minced  
2 tsp. (0.2 oz.) Italian Seasoning  
1/2 tsp. Granulated Garlic Powder  
Kosher Salt to taste  
Ground Black Pepper to taste

#### Directions:

1. Combine mozzarella, ricotta, parsley, Italian seasoning, garlic powder, and pepper. Blend well and reserve for assembly.

Yield: approx. 6 cups

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### Chunky Vegetable Marinara

Serves 1

#### Ingredients:

1 Tbsp. (0.5 oz.) Olive Oil  
2 each (0.4 oz.) Garlic Gloves , minced  
1/2 each (4 oz.) White Onion , medium diced  
1 each (4 oz.) Green Bell Pepper , medium diced  
1 1/2 each (4.5 oz.) Carrots , peeled and medium diced  
2 cups (5.5 oz.) Button Mushroom , de-stemmed and quartered  
2 Tbsp. (1.2 oz.) Tomato Paste  
1 Tbsp. (0.3 oz.) Italian Leaf Parsley , minced  
1/8 tsp. Crushed Red Chili Flakes  
1/4 tsp. Dried Oregano  
1 3/4 cups (14 oz.) Canned Crushed Tomatoes  
Kosher Salt to taste  
Black Pepper to taste

Yield: approx. 2 1/2 cups

#### Directions:

1. Heat olive oil over medium-high heat; sweat garlic, onions, peppers and carrots for 10 minutes. Add mushrooms and cook for another 5 minutes.
2. Add tomato paste and cook for about 2 minutes before adding in fresh parsley, crushed red chili flakes and dried oregano.
3. Add can of tomatoes and let simmer on med to med-low heat for about 15 minutes or until thickened. Season with salt and pepper.
4. Reserve warm for assembly.