



Recipes

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Open Faced Quesadinis

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1 each 12" Multigrain Tortilla (14634)
- 1 oz. vol. Chipotle Apple Spiced Butter , see related recipe
- 5 oz. vol. Roasted Celery and Onion Blend , see related recipe
- 3 oz. vol. Pepperjack Cheese , shredded
- 1 Tbsp. Tart Dried Cherries
- 3 oz. wt. Herb Rubbed Roasted Chicken , sliced on a bias
- 1 1/2 oz. vol. Roaemary Infused Maple Butter , see related recipe

Directions:

1. Place multigrain tortilla on cutting board and cut into half moon.
2. Spread 1 Tbsp. of Chipotle Spiced Apple Butter evenly over each half.
3. Place 2 ½ oz. of roasted celery and onion blend in the center of each tortilla half.
4. Distribute tart cherries and pepper jack cheese evenly in each tortilla.
5. Fold left and right sides over center of ingredients to close.
6. Place seam side down on preheated Panini grill and toast until golden brown and cheese is melted.
7. Top with sliced herb rubbed chicken or turkey and ladle with rosemary infused maple butter to serve.





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Roasted Celery and Onion Blend

Serves 1

Ingredients:

2 cups Celery , sliced on a bias
1 Tbsp. Fresh Garlic , minced
2 cups Sweet Onions , julienne slice
2 Tbsp. Olive Oil
2 tsp. Fresh Rosemary and Sage, finely chopped
Salt and Pepper , to taste

Directions:

1. Place vegetables and herbs in a stainless mixing bowl.
2. Toss with olive oil and salt and pepper to taste.
3. Place on ½ sheet pan.
4. Roast in 450F oven for approximately 15-20 minutes or until vegetables are golden brown and slightly crisp on edges.

Chipotle Spiced Apple Butter

Serves 1

Ingredients:

¾ cup Apple Butter
½ cup Mayonnaise
4 tsp. Chipotle Puree

Directions:

1. Whisk all ingredients together in a mixing bowl.
 2. Place in a storage container or squeeze bottle.
 3. Label, Date and Refrigerate.
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Rosemary Infused Maple Butter

Serves 1

Ingredients:

1/2 cup Maple Syrup

4 oz. wt. Garlic Butter , cubed

1 tsp. Fresh Rosemary , minced

Directions:

1. Heat maple syrup in a double boiler.
2. Gradually whisk in garlic butter and fresh rosemary.
3. Whisk constantly over low heat until butter is melted.
4. Hold warm for service.