



Grecian Chicken Quesadillas

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 1 each 12" Garlic Herb Wrap (10252)
- 1 oz. vol. Hummus
- 3/4 cup Lemon and Garlic Grecian Chicken , (see related recipe)
- 1/2 cup Fresh Spinach Leaves
- 1/3 cup Feta Cheese
- 1 oz. vol. Greek Pepperoncinis , sliced
- 1/2 cup Roasted Plum Tomatoes
- 1 oz. vol. Tzasaki Sauce (commercially available)

Directions:

1. Spread hummus evenly over entire wrap.
 2. Chop lemon and garlic chicken and place in a mixing bowl. Fold in remaining ingredients and pour over front half of wrap. Fold over to close into a half moon.
 3. Place on pre-seasoned Panini grill or flattop and toast both sides to golden brown and slightly crisp.
 4. Remove from Panini or flattop and place on cutting board.
 5. Cut into quarters and serve with a side of tzasaki sauce if desired.
 6. Serve immediately.
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Recipes

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Lemon Garlic Grecian Chicken

Serves 1

Ingredients:

- 3/4 cup Fresh Oregano , chopped
- 2 Tbsp. Fresh Lemon Zest
- 3 Tbsp. Fresh Garlic , minced
- 1/3 cup Lemon Juice
- 2 tsp. Black Peppers
- 1 tsp. Kosher Salt
- 1/2 cup Olive Oil
- 2 lbs. B/S Chicken Breasts

Directions:

1. Whisk all ingredients (except chicken) together in a mixing bowl or food processor.
2. Pour marinade over chicken in a separate bowl.
3. Marinate at least 4 hours or overnight.
4. When ready to serve, remove chicken from marinade and drain off excess liquid.
5. Place on preheated grill and cook until proper internal temperature is reached.
6. Serve with Grecian Chicken Quesadillas.