



Recipes

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Spicy Olive and Feta Melt Quesadillas

Serves 16

Ingredients:

- 4 each 12" Garlic Herb Wraps (10252)
- 4 each 10" Red Sundried Tomato Basil Wraps (20116)
- 12 oz. vol. Hummus , prepared
- 32 oz. vol. Tapenade , prepared
- 6 oz. vol. Chopped Pepperoncinis , drained
- 16 oz. vol. Feta Cheese Crumbles
- Black and Green Olives , to garnish
- Cherry Tomatoes , to garnish
- Whole Pepperoncinis , to garnish
- Fresh Parsley , to garnish

Directions:

1. Cut the Garlic Herb Tortilla and Sundried Tomato Tortilla into 4 equal wedges.
2. Keep cut tortillas covered with a damp towel to prevent from drying out.
3. Spread 2 tsp. of Hummus on each wedge.
4. Top each wedge with 2 Tbsp. of Tapenade, 1 tsp. chopped Pepperoncinis (not same amount as above) and 1 Tbsp. of Feta cheese crumbles.
5. Bring corner over top of ingredients and fold sides over filling into cone shape to close.
6. Mark on Panini Grill and arrange on platter.
7. Garnish with olives, cherry tomatoes, whole Pepperoncinis and fresh parsley.
8. Fills one medium platter.