



## Recipes

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# Dark Chocolate Breakfast Quesadilla with Fresh Strawberries

Serves 6

### Ingredients:

6 each 10" Whole Grain Flour Tortilla (24863)  
Macerated Strawberries (see related recipe)  
6 oz. Whipped Plain Cream Cheese  
3 oz. Dark Chocolate Chips/Chunks  
1.5 oz. Chopped Roasted Shelled Pistachios

### Directions:

1. Begin by spreading 1 oz. (2 tbsp) of whipped cream cheese on one half of a Mission® Whole Grain Tortilla, next evenly lay one layer of sliced strawberries over cream cheese (should be approx. 2 strawberries), and then .5 oz (1 tbsp) of chocolate chips. Fold into a quesadilla.
  2. Place a non-stick pan or flat top griddle on medium heat. Toast each quesadilla for 1 minute per side. Remove from pan and fold one more time to form a triangle.
  3. Serve the toasted quesadilla with more strawberry slices and chopped pistachios.
  4. Repeat for the remaining 5 quesadillas. Enjoy.
  5. Hold for assembly.
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### Macerated Strawberries

Serves 1

#### Ingredients:

24 each Medium Size Strawberries , sliced

1 each Orange , zested and juiced

1 oz. Sugar

#### Directions:

1. Add all ingredients in a mixing bowl and toss to combine.

2. Transfer to a holding container and allow to macerate for up to 4 hours.