



Recipes

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Crispy Quesadilla Turkey Burger Sliders

Serves 6

Ingredients:

12 each 6" Whole Grain Flour Tortillas (24861)
24 oz. Ground Turkey , portioned into 12, 2 oz patties
Kosher Salt , to taste
Ground Black Pepper , to taste
9 oz. Shredded Sharp Yellow Cheddar Cheese
Chipotle-Lime Sour Cream (see related recipe)
12 each Small Pieces off Green Leaf Lettuce
12 each Small Fresh Red Onions Rings
3 oz. Prepared Roasted Tomato Salsa

Directions:

1. For 1, 2 slider portion: Pre-heat grill to medium-high heat. Season each side of two turkey patties with salt and pepper. Cook patties for 3-4 minutes per side or until cooked through (make sure to not overcook).
2. While turkey is cooking warm 2 Mission® 6" Whole Grain Tortillas according to package instructions. Sprinkle one side of each with .75 oz. (2 tbsp) cheddar cheese and fold to form 2 small quesadillas. Toast only one side of each quesadilla for 1 minute or until the cheese is melted.
3. Once the turkey is cooked and quesadillas are ready, spread .5 oz. (1 tbsp) chipotle-lime sour cream on the untoasted side of each quesadilla, on the bottom half place one piece of green leaf lettuce and one red onion ring. Place one turkey patty on the onion and top with .2 oz. (1 tsp) of salsa. Fold over and hold with a sandwich pic.
4. Repeat for remaining sliders. Enjoy.





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Chipotle-Lime Sour Cream

Serves 1

Ingredients:

10 oz. Sour Cream
1 each Chipotle in Adobo
1 each Fresh Lime , juice and zest
1/2 tsp. Ground Cumin
1/4 tsp. Ground Black Pepper
1/2 tsp. Salt
1/2 tsp. Dark Chile Powder

Directions:

1. Add all ingredients into a food processor and blend until smooth. Make a day ahead for best results and reserve for assembly.