

Recipes

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Cheddar Crusted Shepherd's Pie Quesadillas

Prep Time: 15 Minutes
Cooking Time: 5 Minutes

Serves 2

Ingredients:

1 each 12" Whole Grain Flour Tortilla (24864)

6 oz. vol. Chipotle Spiked Gournd Beef (see related

recipe)

3 oz. vol. Demi Glace prepared (Custom Culinary)

2 oz. vol. Sweet Corn Niblets

6 oz. vol. Mashed Potatoes, prepared

8 oz. vol. Shredded Cheddar Cheese

Chopped Parsley, to garnish

Directions:

- 1. Spread 1 oz. of Demi Glace evenly over entire tortilla.
- 2. Spread 2 oz. of shredded Cheddar cheese on front half of tortilla.
- 3. Top with sweet corn, Chipotle spiked ground beef and mashed potatoes and 4 oz. shredded cheddar cheese.
- 4. Fold over to close. Place on a preheated griddle, flattop or Panini and toast until golden brown and center is hot.
- 5. Top quesadilla with remaining shredded cheese and place until salamander to melt cheese.
- 6. Cut into quarters. Garnish with chopped parsley.
- 7. Serve with remaining Demi Glace.



Chipotle Spiked Ground Beef

Serves 1

Ingredients:

2 tsp. Whole Butter

16 oz. vol. Yellow Onions, small dice

2 tsp. Fresh Garlic, minced

1.3 lbs. Ground Beef

2 tsp. Savory Roasted Beef Base

2 oz. vol. Chipotle In Adobo, pureed

2 tsp. Dried Oregano

Directions:

- Heat large sauté pan over medium high heat. Add butter and onions. Saute onions until caramelized. Add garlic. Saute 1-2 minutes.
- 2. Add savory roasted beef base, chipotles in adobo, dried oregano.
- 3. Stir to dissolve beef base. Add ground beef.
- 4. Cook until beef is brown and no longer pink.
- 5. Hold hot for service.
- 6. If preparing ahead, cool beef completely and place in a covered storage container hold Hold refrigerated until ready for use.