



Recipes

MISSIONFOODSERVICE.COM

Hula Hula Duck Quesadilla

Serves 1

Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 1 1/2 oz. Ducks , shredded
- 1 oz. Pineapple , sliced
- 1 oz. Butter
- 1/5 oz. Garlic
- 1/8 oz. Ginger
- 1/4 oz. Sugar
- 1/2 oz. Soy Sauce
- 1/4 oz. Rice Wine Vinegar
- Salt and Pepper to taste
- 1/2 oz. Hoisin Sauce
- 1 1/2 oz. Mozzarella Cheese , grated
- 1/4 oz. Bean Sprouts , rinsed and dried
- 1/4 oz. Scallion , slivered

Directions:

1. Sauté the following: pineapple, one-half ounce of butter, garlic, sugar, soy sauce, rice wine vinegar, hoisin sauce and salt and pepper.
2. Sauté the duck with the pineapple mixture.
3. Spread the mozzarella cheese over one-half of the Mission® Flour Tortilla.
4. Layer the sauteed duck and pineapple on top of the mozzarella cheese. Top with scallions and bean sprouts.
5. Fold the tortilla. Brush the outside with remaining butter. Sauté quesadilla until cheese is melted and outside is golden brown.