



## Recipes

MISSIONFOODSERVICE.COM



Related Recipe(s) on the Following Page(s)

## Game Time Party Platter

Serves 1

### Ingredients:

Quesadillas , see related recipe

Pinwheels , see related recipe

Chipotle Chips and Taco Dip see related recipe

### Directions:

1. To assemble 1 Party Platter: On a 14x14 deli party platter place the two ready-to-cook quesadillas in one corner; next add the sliced pinwheels diagonally across the platter. Fill the empty side with the chipotle season tortilla chips and the taco.

2. Heating instructions: Place a large non-stick skillet over medium heat and toast each quesadilla for 2- 2 ½ minutes per side or until crisp and cheese is melted. Microwave the taco dip on high for 1-1 ½ minutes or until hot throughout.

3. Once the quesadillas are toasted cut in half or 4th's and place back on the platter with the hot taco dip. Enjoy with your guests.

---



## Recipes

MISSIONFOODSERVICE.COM



### Chopped Chicken Quesadillas

Serves 1

#### Ingredients:

- 2 each 10" Smart Hearty Grains™ Tortilla, warm (47088))
- 4 oz. Refried Black Beans
- 4 oz. Deli Rotisserie Chicken , skin and bones removed and cut into small pieces
- 2 oz. Deli Prepared Pico de Gallo
- 2 oz. Shredded Pepperjack Cheese

#### Directions:

1. Spread 1/4 cup of refried black beans on the bottom half of each Mission® Wrap.
  2. Top with 1/3 cup of chopped chicken, 2 Tbsp. of pico de gallo and 1 1/4 cup of shredded cheese.
  3. Fold over to form a half moon and cut into three, equal triangles.
-



## Recipes

MISSIONFOODSERVICE.COM



## Pinwheels

Serves 1

### Ingredients:

- 1 each 12" x 14" Rectangular Flatbread (25399)
- 3 oz. Heavy Mayonnaise
- 1 each Avocado , peeled and pit removed
- 1 each Lime , juiced
- 1/2 tsp. Salt
- 1/4 tsp. Black Pepper
- 1/4 tsp. Granulated Garlic
- 1/4 tsp. Ground Cumin
- 1/2 tsp. Dried Cilantro
- 3.5 oz. Deli Sliced Mesquite Turkeys (approx. 6 slices)
- 1.5 oz. Finely Shredded Sharp Cheddar Cheese
- 2 oz. Garlic Pepper Crispy Onions

### Directions:

1. Combine mayonnaise, avocado, lime juice, salt, pepper, garlic, cumin and cilantro in a bowl of a food processor and puree until completely smooth.
2. Lay the Mission® Flatbread on a work surface with the longest side facing you. Spread ¼ cup of the mayo mixture evenly over the entire Mission® Flatbread making sure to cover edge to edge. Lay the sliced turkey over the mayo mixture again covering edge to edge.
3. Evenly distribute the cheese and crispy onions over the sliced turkey. Begin at the bottom of the flatbread and roll tightly forward to form a cylinder. Slice into 12 equal pinwheel portions.



## Recipes

MISSIONFOODSERVICE.COM



### Chipotle Chips and Taco Dip

Serves 1

#### Ingredients:

4 each 10" Traditional Flour Deli Wraps (25353)  
Olive Oil Flavored Cooking Spray , to coat  
2 tsp. Ground Chipotle Powder  
1/2 tsp. Finely Ground Black Pepper  
2 tsp. Coarse Sea Salt  
8 oz. vol. Cheddar Cheese Sauce  
4 oz. Prepared Taco Beef , chilled  
1 Tbsp. Sliced Green Onions  
2 Tbsp. Chopped Red Tomatoes

#### Directions:

1. Pre-heat a convection oven to 350°F. Cut each tortilla into 8th's. Lay evenly on a full sheet tray and spray each side with cooking spray. Combine chipotle powder, pepper and salt together in small bowl and mix. Sprinkle the prepped chips on both sides with seasoning mixture and bake in pre-heated oven for 6-8 minutes or until crisp. Allow to cool completely.
2. Combine cheddar cheese sauce with the taco beef, green onions and tomatoes and stir to blend. Place in a 12 oz. microwavable safe cup/carton.