



## Recipes

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# Lobster, Sweet Potato and Black Bean Quesadillas

Serves 4

### Ingredients:

4 Mission® 10" Heat Pressed Flour Tortillas (10420)  
2 Sweet Potatoes  
1 tsp. Maple Syrup  
2 live 1 lb. Lobsters  
1/3 cup Fontina Cheese , shredded  
1/3 cup Lobster Meat, sliced  
1/2 cup Black Beans , canned and rinsed  
1/2 tsp. Serrano Chile , minced  
1 tsp. Butter  
Salt and Pepper to taste  
1 qt. Bouillon or Salted Water  
Jicama Salad (see Side Dishes)  
Red Pepper Cream (see Related Recipe)

### Directions:

1. Preheat oven to 350° F.
2. Prick sweet potatoes several times and place in oven directly on rack. Roast for 30 minutes, until sweet potatoes are cooked through, but not mushy. Remove sweet potatoes and let cool.
3. Peel sweet potatoes and cut into 1" dice. Toss with maple syrup and season with salt and pepper. Set aside.
4. Bring salted water to boil over high heat in a large stock pot. Add the lobsters and cover pot. Bring the liquid back to a boil. When it returns to a boil, cook lobsters for 5 minutes. Remove lobsters from water. Let cool.
5. Remove the lobster meat. Cut the tail into medallions and the claw meat into a large dice. Set aside.
6. Place Mission® flour tortillas on work surface. Place fontina cheese on one half of the tortillas. Place lobster meat over the cheese. Sprinkle sweet potato, black beans, Serrano chile and cilantro over the lobster. Season with salt and pepper. Fold tortillas in half.
7. Melt butter in a skillet over medium-high heat and cook quesadillas until cheese is melted and the tortilla is golden brown. Repeat until all are cooked. Cut into quarters. Serve with Red Pepper Cream and Jicama



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### Red Pepper Cream

Serves 1

#### Ingredients:

1 medium Red Bell Pepper , seeded, quartered and deveined

1/2 cup Mexican Créma or Crème Fraîche

dash of Hot Sauce (such as Cholula®)

Salt

Water

#### Directions:

1. Place bell pepper in a small sauce pan. Cover with water and bring to a boil, reduce heat and simmer until soft, approximately 5 minutes. Transfer to blender with 1 Tbs. of the cooking liquid. Puree.

2. Return purée to saucepan. Add Mexican Crema or Crème Fraîche, hot sauce, and salt to taste.