



Recipes

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Mediterranean Breeze Quesadilla

Serves 1

Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 4 oz. Tapenade (see Related Recipe)
- 1 oz. Monterey Jack Cheese , grated
- 1/2 oz. Goat Cheese , crumbled
- 1 1/2 oz. Roasted Vegetables (see Suggested Side Dish)
- 1/4 cup Balsamic Vinaigrette to toss with Roasted Vegetables
- 1/8 oz. Basil , chopped
- 1/8 oz. Capers
- 1/2 oz. Herbed Butter (see Related Recipe)

Directions:

1. Toss the Roasted Vegetables with the balsamic vinaigrette.
 2. Spread the Mission® flour tortilla with Tapenade.
 3. Layer the tortilla with Monterey Jack cheese, goat cheese, tossed Roasted Vegetables, basil and capers.
 4. Fold tortilla, coat outside of tortilla with Herbed Butter and sauté until cheese is melted and outside is golden brown.
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Tapenade

Serves 1

Ingredients:

8 oz. Kalamata Olives , pitted
1 1/4 oz. Capers , rinsed
1 1/4 oz. Garlic , minced
1/2 oz. Anchovies , rinsed and soaked in milk
1/8 oz. Black Pepper
1/2 oz. Lemon Zest
2 1/2 oz. Olive Oil
2 oz. Mayonnaise
dash Cayenne Pepper

Directions:

1. Combine the above ingredients.

Herbed Butter II

Serves 1

Ingredients:

1 cup Unsalted Butter
2 tsp. Lemon Juice
2 tsp. Oregano , dry
2 tsp. Basil , dry
2 tsp. Thyme , dry
1/4 tsp. Cayenne Pepper

Directions:

1. Place the above ingredients in a mixing bowl and melt in microwave.
2. Stir and season with salt and pepper to taste.