



Recipes

MISSIONFOODSERVICE.COM

Jalapeno Ham & Cheese Breakfast Quesadilla

Prep Time: 2 Minutes

Cooking Time: 5 Minutes

Serves 100

Ingredients:

100 each 6" Smart Hearty Grains™ Tortilla (47086)

6.25 lbs. Scrambled Eggs , prepared

3 lbs. Reduced Fat Cheddar Cheese , shredded

Non-stick Cooking Spray , as needed

3 lbs. Deli-sliced Ham , warm

Directions:

1. Preheat conventional oven to 400°F.
2. Place tortillas on flat work surface, top half of each tortilla evenly with 1 ounce scrambled eggs and ½ ounce shredded cheese. Fold tortilla in half to enclose fillings and transfer to parchment-lined full sheet pans. Bake until tortilla is crisp on bottom and filling is melty-hot on the inside, about 4 to 5 minutes.
3. Let cool slightly, then with gloved hands, fold each quesadilla in half again, bottom side up, and stuff middle with folded slice of ham, wrap in foil or waxed paper and hold warm to serve.
4. Suggested Serving Instructions: Place one Quesadilla Breakfast Sandwich on a compartment plate with 1 cup baked sweet potato hash browns , 1 banana and 8 fl. oz. skim milk.