



Recipes

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Pear Provencal Quesadilla

Serves 2

Ingredients:

- 2 Mission® 12" Garlic Herb Wraps (10252)
- 1 tsp. dried Rosemary
- 1 tsp. dried Thyme
- 1/2 tsp. Salt
- 1/2 tsp. Pepper
- 1/2 cup Raspberry Glaze (see Related Recipe)
- 1/2 cup Gorgonzola Cheese , crumbled
- 1/2 cup Monterey Jack Cheese , grated
- 1/2 Pear , sliced
- 2 Tbsp. toasted Walnuts , chopped
- 1/2 cup Chicken , chopped
- 1 Tbsp. Scallion , slivered
- 2 tsp. Capers

Directions:

1. Combine rosemary, thyme, salt and pepper in a bowl. Sprinkle over chicken.
2. Spread half the tortilla with the Raspberry Glaze.
3. Layer with the cheese, pears, walnuts, chicken, scallions and capers.
4. Drizzle additional Raspberry Glaze over top of ingredients.
5. Fold the tortilla. Sauté on lightly oiled flat grill until cheese is melted and exterior is golden brown.

Raspberry Glaze II

Serves 1

Ingredients:

- 1/2 cup Seedless Raspberry Jam (0.50)
- 2 Tbsp. Rice Wine Vinegar
- 2 Tbsp. Olive Oil (light) or Canola Oil

Directions:

1. Place in processor. Blend until well combined.