



Recipes

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Picnic in Provence Quesadilla

Serves 1

Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 1 oz. Pear , sliced
- 1 1/4 oz. Gorgonzola Cheese , crumbled
- 1/2 oz. Monterey Jack Cheese , grated
- 1/4 oz. Walnuts , chopped
- 1 oz. Rosemary Chicken , chopped
- 1/4 oz. Scallion , slivered
- 1/8 oz. Capers
- 1/8 oz. Dried Thyme
- Salt
- Pepper
- 1/2 oz. Herbed Butter (see Related Recipe)
- 1/2 oz. Raspberry Glaze (see Related Recipe)

Directions:

1. Spread Raspberry Glaze across half the Mission® flour tortilla.
2. Layer with the pears, gorgonzola, walnuts, rosemary chicken, capers, scallions, thyme, salt and pepper and Monterey Jack cheese.
3. Drizzle a little extra Raspberry Glaze over top of layers.
4. Fold the tortilla, coat outside of tortilla with Herbed Butter and sauté until cheese is melted and outside is golden brown.

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.
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Raspberry Glaze III

Serves 1

Ingredients:

6 oz. Raspberry Jam

2 oz. Rice Wine Vinegar

1 oz. Olive Oil (light) or Canola Oil

Directions:

1. Combine the above ingredients.