



Recipes

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Quinoa Risotto & Sweet Corn Quesadillas

Prep Time: 15 Minutes

Cooking Time: 8 Minutes

Serves 12

Ingredients:

24 each 8" Pressed Mazina™ Tortillas (08043)
1/2 Tbsp. Vegetable Oil
3 each Garlic Cloves , minced
1 1/2 oz. White Wine
1 1/2 tsp. Ground Cumin
3/4 cup Chicken Stock
1 1/4 cups Heavy Cream
Flour Slurry , as needed
3/4 cup Parmesan Cheese , grated
3 cups Red Quinoa . cooked
1 1/2 cups Black Quinoa , cooked
1 1/2 cups Corn , grilled on the cob , kernals cut off
11 oz. Baby Bella Mushrooms , sliced , sautéed
1/4 cup Cilantro , chopped
6 oz. Arugula Greens
24 oz. Oaxaca Cheese , shredded
3 cups Aji Amarillo Sour Cream , see related recipe

Directions:

1. Pre-heat flat-top grill to 350°F.
2. In a small sauce pan, over medium heat, add oil. Add garlic and cook for 3 minutes. Add white wine and cumin, cook for additional 3 minutes. Add stock and heavy cream. Thicken with flour slurry.
3. Add parmesan cheese, stirring through to melt.
4. In a large stock pot, over medium heat, combine cooked quinoa, grilled corn, sautéed mushrooms, cilantro and creamy parmesan sauce. Stir well to combine and season to taste. Reserve warm.
5. To plate: Place two Mission® 8" Mazina® Tortillas on flat work surface, layer the following on one half of each tortilla: 2.0 oz. of quinoa risotto, 0.25 oz. arugula, and 1 oz. Oaxaca. Fold over to form quesadilla, and grill on hot flat-top grill until golden brown on both sides and cheese is melted. Serve with 2.0 oz. Aji Amarillo Sour Cream.



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Aji Amarillo Cream

Prep Time: 5 Minutes

Serves 1

Ingredients:

1/4 cup Sour Cream

1/8 cup Aji Amarillo Puree , commercially prepared

Kosher Salt , as needed

Directions:

1. In a medium bowl, combine all ingredients. Reserve refrigerated for service.

