

# 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.



# 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.