



Recipes

MISSIONFOODSERVICE.COM

Prosciutto and Apple Pomegranate Quesadilla

Serves 4

Ingredients:

- 4 Mission® 8" Heat Pressed Flour Tortillas (10410)
- Flavored Grapeseed Sauté Oil
- 3 Tbsp. Shallots , minced (about 1 medium shallot)
- 1 large Gala or Fuji Apple , peeled, cored and thinly sliced
- 1 Tbsp. fresh Thyme , minced
- 2 Tbsp. Pomegranate Molasses
- 2 Tbsp. Clover Honey
- 4 slices Prosciutto
- 1/4 cup Pine Nuts , toasted
- 2 cups Jack Cheese , shredded
- 1 1/4 cups Gorgonzola Cheese , crumbled

Directions:

1. Heat a sauté pan over high heat. Place 1 tablespoon oil in pan and sauté shallots until softened. Sear the apple slices and do not allow to soften. Add thyme, pomegranate molasses, and honey and sauté until combined. Remove from heat immediately. Apples should still be slightly crunchy.
2. Place Mission® flour tortillas on a work surface and distribute the apple mixture and the remaining ingredients on top of the tortillas. Fold in half.
3. Heat 1-2 tsp. of grapeseed oil in a skillet over medium-high heat. Cook quesadillas until golden brown, about 3 minutes per side. Serve.