



Recipes

MISSIONFOODSERVICE.COM

Texas Brisket Quesadilla

Prep Time: 15 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

10" Heat Pressed Flour Tortilla (10420)
2 1/4 lbs. Smoked Brisket, thinly sliced
1 1/2 cups Smoky BBQ sauce, prepared
12 oz. Smoked provolone, shredded
6 oz. Crispy Onions, see related recipe
3/4 cup Dill pickles, roughly chopped

Directions:

1. Spread 1 oz. of BBQ sauce on a tortilla. Top one half of the tortilla with 3 oz. brisket, 1 oz. shredded cheese, 1/2 oz. Crispy Onions, and 1 tbsp. chopped pickles.
2. Fold the tortilla over and griddle over medium-high heat for 3-4 minutes per side or until the cheese has melted. Cut into four wedges and serve immediately.