



Recipes

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Queso Fundido Quesadilla

Prep Time: 20 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

- 10" Heat Pressed Flour Tortilla (10420)
- 1 cup Mexican Rice, see related recipe
- 1/2 cup Chorizo Queso Fundido, see related recipe
- 1 Tbsp. Cilantro, chopped

Directions:

1. In a large skillet, over medium-high heat, place tortilla. Place Mexican rice on one half of the tortilla and fold the other half over to form quesadilla shape. Toast on both sides. Remove from heat, cut into thirds, cover in chorizo queso fundido, sprinkle with cilantro, and serve.

Chorizo Queso Fundido

Serves 1

Ingredients:

- 3 1/2 oz. Mexican Chorizo
- 1 Tbsp. Jalapeño , diced
- 3 1/2 oz. Mexican lager
- 2 Tbsp. All-purpose Flour
- 1 tsp. Oregano
- 8 oz. Whole Milk
- 4 oz. Cheddar Cheese , shredded
- 4 oz. Monterrey-Jack Cheese , shredded

Directions:

1. In a 2" deep sauté pan over medium heat, cook chorizo and jalapenos. Slowly add the lager and allow to cook until all the beer is evaporated. Add flour and oregano to the pan, and allow to cook for 1-2 minutes. Pour in milk, stirring constantly. Reduce heat, and allow to simmer for 10-12 minutes or until the milk has thickened. Remove from heat. In batches, fold in cheeses. Return to heat, and hold warm for service.
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Mexican Rice

Serves 1

Ingredients:

1/2 Tbsp. Oil
2 Tbsp. Red Onions , diced
1 Tbsp. Tomatoes , diced
1/2 cup White Rice , cooked
2 1/2 Tbsp. Black Beans , cooked, drained, rinsed
2 1/2 Tbsp. Pinto Beans , cooked, drained, rinsed
1/4 tsp. Cumin , ground
1/4 tsp. Coriander , ground
1/8 tsp. Smoked Paprika , ground
1/4 tsp. Oregano , leaves

Directions:

1. In a sauté pan over medium heat, heat oil. Add onions and sauté for 5 minutes, add tomatoes and sauté additional 2-3 minutes. Add remaining ingredients and sprinkle with 1 tbsp. water. Mix well to combine. Hold warm for service.