



## Recipes

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### Basque Spiced Quesadilla

Serves 12

#### Ingredients:

- 24 each 10" Heat Pressed Flour Tortillas (10420)
- As needed Espelette Rub, see related recipe
- 3 1/2 lbs. Flat iron Steaks
- 3 3/4 lbs. Queso Fresco , crumbles
- 1 1/2 lbs. Cherry Tomatoes , slightly charred
- 3/4 cup Fresh Parsley , chopped
- 3 cups Espelette Crema, see related recipe

#### Directions:

1. Season flat iron steaks generously with Espelette Rub and grill or pan sear until desired doneness. Reserve hot for service.
2. To assemble one quesadilla, on a 10" Mission® Pressed Tortilla, layer 2 ½ oz. of queso fresco crumbles, 2 oz. of cherry tomatoes, 4 oz. of grilled steak, 1 tbsp. of parsley and an additional 2 ½ oz. of queso fresco crumbles. Top with a second tortilla and griddle or press until cheese has melted.
3. Cut the prepared quesadilla into quarters and serve with a 2 oz. portion of Espelette Crema on the side for dipping.

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### Espelette Rub

Prep Time: 5 Minutes

Serves 1

#### Ingredients:

- 1/2 cup + 2 tbsp. Espelette pepper
- 3 Tbsp. + 1 tsp. Smoked Salt
- 1 Tbsp. + 2 tsp. Onion Powder
- 1 Tbsp. + 2 tsp. Garlic Powder

#### Directions:

1. Add all ingredients together and mix until combined.
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### Espelette Crema

Prep Time: 5 Minutes

Serves 1

#### Ingredients:

3 cups Crema , prepared

3 oz. Espelette Rub, see related recipe

#### Directions:

1. In a mixing bowl, add ingredients and mix until uniform. Reserve refrigerated until use.

