



Recipes

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Squash Quesadilla

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

12 each 10" Heat Pressed Flour Tortillas (10420)
2.25 lbs. Seasonal Squash , peeled, small dice
As needed Grapeseed Oil
As needed Kosher Salt
4 Tbsp. Garlic , minced
3 cups Fresh Lime Juice
3 cups Seasoned Black Beans , prepared, pureed
1 lb. Oaxacan Cheese , sliced
2 oz. Oaxacan Cheese , sliced
As needed Unsalted Butter
6 cups Fresh Corn salad, prepared
As needed Fresh Cilantro
3/4 cup Charred Tomatillo Lime Crema, see related recipe

Directions:

1. Sauté squash over medium heat in a neutral flavored cooking oil until tender. Season with kosher salt to taste and add garlic. Once the garlic is fragrant deglaze with lime juice. Hold hot.
2. To prepare one quesadilla, spread one half of the 10" Flour Tortilla with ¼ cup of the puréed black beans. Top with 3 oz. of sautéed squash and 1 ½ oz. of Oaxacan cheese.
3. Fold the other side of the tortilla over to form quesadilla.
4. Griddle over medium heat in butter until golden brown, crispy and heated through.
5. Cut into quarters and serve with a drizzle of the Charred Tomatillo Crema and a side of a fresh corn salad.





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Charred Tomatillo Lime Crema

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

1/8 each Tomatillo , quartered, charred

1/8 cup Mexican crema

1/6 each Garlic clove

1/8 each Lime Zest

1/4 tsp. Lime Juice

As needed Kosher Salt

1/8 cup Fresh Cilantro , chopped

1/4 tsp. Powdered Sugar

Directions:

1. Quarter tomatillo and place under a broiler until it slightly takes on a char.
2. Combine all ingredients into a blender and blitz until uniform.
3. Taste and adjust seasoning if needed
4. Reserve refrigerated until use.