



Recipes

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Roasted Tomatillo and Apple Quesadilla

Prep Time: 40 Minutes

Cooking Time: 40 Minutes

Serves 12

Ingredients:

12 each 10" Heat Pressed Flour Tortillas (10420)
6 cups Apple and Tomatillo Filling, see related recipe
3 cups Pork carnitas, prepared, hot
1 1/2 cups Corn Kernels
4 Tbsp. Honey
3/4 cup Green Onion , sliced
1 1/2 lbs. Chihuahua Cheese , sliced
As needed Unsalted Butter
3/4 cup Mexican Crema
3 cups Charred Green Apple and Tomatillo Salsa, see related recipe
3/4 cup Fresh Cilantro , chopped

Directions:

1. To prepare one quesadilla, top one half of the 10" Pressed Flour Tortilla with 1/2 cup of Apple and Tomatillo Filling, 1/4 cup carnitas, 2 tbsp. corn, 1 tsp. honey, 1 tbsp. green onion, and 2 oz. Chihuahua cheese.
2. Fold the other half of the tortilla over top to create the quesadilla.
3. Griddle over medium heat in butter, flipping once. Griddle until both sides are golden, crispy and the filling is hot, and cheese is melted.
4. Cut into thirds. Serve with a drizzle of crema and a 1/4 oz. side of Charred Green Apple and Tomatillo Salsa for dipping.
5. Garnish with cilantro and serve quesadilla hot.





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Apple and Tomatillo Filling

Prep Time: 20 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

1/2 cup Tomatillo , husked, washed, large dice
1/2 cup Granny Smith apple, washed, large dice
1/4 cup White Onion , peeled, large dice
1/8 cup Extra virgin Olive Oil
1/8 tsp. Kosher Salt
3/4 tsp. Granulated Sugar
1/6 tsp. Ground Cumin
3/4 tsp. Fresh Lime Juice

Directions:

1. Combine all ingredients and roast at 400°F until slightly charred. (approx. 20 min.)
2. Store refrigerated until use.



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Charred Green Apple and Tomatillo Salsa

Prep Time: 20 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

1/6 cup Tomatillo , husked, washed, quartered
1/6 cup White Onion , peeled, quartered
1/8 cup Granny Smith apple, washed, quartered
1/4 each Garlic clove
As needed Grapeseed Oil
1/8 cup Fresh Cilantro , chopped
1/8 cup Chicken Stock
1/6 tsp. Kosher Salt
1/8 tsp. Ground Cumin
1/8 tsp. Black Pepper
1/8 cup Pepita seeds, roasted, salted
1/2 tsp. Granulated Sugar

Directions:

1. Toss tomatillo, onion, apple, garlic in grapeseed oil and lay on a parchment lined sheet tray and roast at 400°F until charred. (approx. 20 min.)
2. Add to base of a blender.
3. Add remaining ingredients and blend to desired texture.
4. Taste and adjust seasoning if desired.
5. Store refrigerated until use.