



Recipes

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Chimichurri Grilled Cheese Quesadilla Dipper

Prep Time: 12 Minutes

Cooking Time: 6 Minutes

Serves 12

Ingredients:

- 12 each 12" Garlic Herb Wraps (10252)
- 6 Tbsp. Butter , melted
- 1 1/2 cups Chimichurri Sauce, see related recipe
- 12 cups Provolone and mozzarella cheese blend, shredded
- 48 oz. Tomato bisque, smooth, prepared, warm

Directions:

1. To make Chimichurri Sauce, combine all ingredients in a food processor and process to desired consistency. Hold refrigerated.
2. To prepare single serving, place wrap on work surface and brush with melted butter. Place butter-side down on preheated griddle or large sauté pan over medium heat. Sprinkle half of top with 1 cup shredded cheese and drizzle with 2 tbsp. Chimichurri Sauce evenly. Fold in half over filling and toast until golden and crisp on both sides. Cut in wedges and serve immediately with 4 oz. ladle of tomato soup for dipping.



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Chimichurri Sauce for Grilled Cheese Quesadilla Dipper

Serves 1

Ingredients:

- 1 1/2 cups Parsley , coarsely chopped
- 1/3 cup Rice Wine Vinegar
- 5 Tbsp. Garlic cloves, minced
- 1/2 cup Oregano leaves, fresh
- 4 tsp. Crushed Red Pepper
- 1 tsp. Salt
- 1/2 tsp. Black Pepper
- 2/3 cup Olive Oil

Directions:

