



## Recipes

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# Jalapeno-Pumpkin-Stracciatella Quesadilla

Prep Time: 20 Minutes

Cooking Time: 10 Minutes

Serves 1

### Ingredients:

- 1 each 10" Heat Pressed Flour Tortilla (10420)
- 2.5 oz. Stracciatella (burrata works as well)
- .2 oz. Jalapeño , fresh, thinly sliced
- 3.5 oz. Pumpkin Mixture, see related recipe
- .5 oz. Red Onion , small, diced
- .7 oz. Roasted Garlic & Cilantro Crema, see related recipe

### Directions:

1. To make the Pumpkin mixture: cook the frozen pieces of butternut squash with the water for 10 minutes until smooth, mix in pumpkin pure and salt and mix until fully incorporated. Set aside.
2. To build the Quesadilla: Place the tortilla on a work surface and on one half of it, spread the stracciatella.
3. Place the pumpkin pure on top and follow with the jalapeño slices and red onion pieces.
4. Fold in half and griddle until golden on both sides.
5. Cut into 4 pieces and serve with the roasted garlic and cilantro crema.





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### Pumpkin Mixture

Serves 1

#### Ingredients:

10 oz. Frozen Butternut Squash , cubed

4 oz. Water

8 oz. Pumpkins , pure, plain

.5 oz. Salt

#### Directions:

1. To make the Pumpkin mixture: cook the frozen pieces of butternut squash with the water for 10 minutes until smooth, mix in pumpkin pure and salt and mix until fully incorporated. Set aside.

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### Roasted Garlic & Cilantro Crema

Serves 1

#### Ingredients:

6 oz. Mexican Crema

1 oz. Roasted Garlic Clove

.2 oz. Cilantro Leaves

.1 oz. Salt

.05 oz. Pepper

#### Directions:

1. Food processor until smooth.