



Recipes

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Cuban Chorizo & Plantain Quesadilla

Serves 1

Ingredients:

1 each Mission 10" Heat Pressed Flour Tortilla (10420)
3/4 cup Quesadilla cheese, shredded
1/2 cup Chorizo ground, cooked, drained
1 Tbsp. Caramelized Onion , diced
1/4 cup Plantains , cut on bias, smashed, fried crispy,
rough cut
1/4 cup Purple cabbage, thin sliced
1 Tbsp. Cilantro , chopped
1 Tbsp. Butter , unsalted
As needed Lime crema
As needed Lime wedges

Directions:

1. Lay tortilla flat and top one side with quesadilla cheese, chorizo, onions, plantains, cabbage and cilantro. Fold empty half over top.
2. Griddle in butter over medium-high heat until golden brown on both sides.
3. Cut into three even wedges and stack on a serving plate.
4. Top with lime crema and cilantro, and serve with lime wedges.