



Recipes

MISSIONFOODSERVICE.COM

Dijon Apple and Prosciutto Quesadilla

Serves 1

Ingredients:

10 Mission® 10" Heat Pressed Flour Tortillas (10420)
5 Tbsp. Dijon Mustard
1/2 cup fresh Flat Leaf Parsley , chopped
1/2 cup Green Onion , chopped
15 oz. Prosciutto
1 cup Gala Apple , diced
1 1/2 oz. Gorgonzola Cheese , crumbled
1 1/2 oz. Parmesan Cheese , shredded
1 1/2 oz. Chèvre Cheese (soft goat cheese), crumbled
8 oz. Mozzarella Cheese , grated
Black Pepper to taste
Olive Oil

Directions:

1. Spread 1 tablespoon of the Dijon Mustard on 5 Mission® flour tortillas. Mix together the parsley and green onions. Sprinkle 2 tablespoons on each tortilla. Layer with prosciutto and apples.
2. Mix together the cheeses. Place 2 ounces of the cheese mix on each tortilla. Season with black pepper and top with tortilla.
3. Heat a sauté pan. Add 1 tablespoon of olive oil. Sauté quesadilla until golden on both sides. Cut into triangles, sprinkle with additional Parmesan if desired and serve hot.