



Recipes

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Strawberry Brie Quesadilla with Honey Orange Glaze

Serves 4

Ingredients:

- 8 oz. Cream Cheese
- 1 1/4 tsp. Orange Zest
- 5 oz. Honey
- 8 oz. Strawberries , stem off
- 2 oz. Powdered Sugar
- 2 oz. Brie Cheese
- 2 Mission® 10" Heat Pressed Flour Tortillas (10420)
- 1 oz. Butter

Directions:

1. In a small bowl, mix together cream cheese and 1/4 teaspoon of orange zest; set aside.
2. In another small bowl, mix together honey and remaining orange zest; set aside.
3. Wash and slice strawberries and dust them lightly with sugar. Slice Brie cheese into thin slices and set them both aside.
4. Spread 4 tablespoons of cream cheese mixture onto each Mission® flour tortilla with 1/4 cup sugared strawberries, and 1/4 cup Brie slices. Fold tortilla in half. Repeat with remaining tortillas.
5. In a frying pan, melt butter and cook the quesadillas until both sides are lightly golden.
6. Remove from heat and drizzle with the honey orange glaze before serving.