



Recipes

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Rosemary Chicken and Smoked Gouda Quesadilla

Serves 4

Ingredients:

- 1 lbs. Chicken Breast, bone-in, skin-on
- 2 Tbsp. Concentrated Chicken Base
- 3 Tbsp. Fresh Rosemary
- 2 Mission® 12" Heat Pressed Flour Tortillas (10430)
- 2 cups Red Onions , thinly sliced
- 2 Tbsp. Butter
- 1 Tbsp. Sugar
- 3/4 cup Smoked Gouda , shredded
- 1/4 cup Monterey Jack , shredded
- 1/2 cup Sour Cream
- 1 Tbsp. Pesto Sauce, prepared
- 3 Tbsp. Scallions , sliced

Directions:

1. Bring water and chicken base to boil.
2. Add fresh rosemary, chicken breasts and return to boil.
3. Reduce to simmer and cook for approximately 10 minutes or until chicken is cooked through.
4. Remove chicken from cooking liquid and cool.
5. Remove skin and bones and shred chicken into long strips.
6. Melt butter in heavy skillet, add onions and cook until soft.
7. Add sugar and cook until caramelized. Remove from heat.
8. Mix sour cream and pesto. Set aside.
9. Place shredded chicken and caramelized onions on one Mission® flour tortilla. Sprinkle with shredded cheeses and top with second tortilla.
10. Grill on flattop until crisp and cheese is melted.
11. Cut into wedges and fan-out on plate. Top with pesto flavored sour cream.
12. Serve immediately.