



El Greco Quesadilla

Prep Time: 30 Minutes

Cooking Time: 30 Minutes

Serves 1

Ingredients:

1 Mission® 10" Reduced Carb Whole Wheat Tortilla (10734)

1/4 cup Fontina Cheese

2 Tbsp. Chopped Kalamata Olives

1/3 cup Herb Roasted Lamb , sliced (see Related Recipe)

1 Tbsp. Feta Cheese , crumbled

1/2 Tbsp. Unsalted Butter

1/4 cup Tomato & Mint Salsa (see Related Recipe)

Directions:

1. Lay the wrap on a flat work surface. Spread the Fontina cheese across half the wrap. Sprinkle with the chopped Kalamatas. Layer with lamb slices and top with crumbled Feta. Fold the wrap in half to cover filling.
 2. Melt the butter on a skillet or griddle over medium heat. Cook the quesadilla until golden brown, about 2 minutes per side.
 3. Cut and serve with Tomato & Mint Salsa
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Herb Roasted Lamb

Prep Time: 15 Minutes

Cooking Time: 30 Minutes

Serves 1

Ingredients:

- 1/8 oz. (4 cloves) Garlic
- 1/8 oz. (1 1/2 tbsp) Dried Oregano
- 1/8 oz. (1 1/2 tsp) Lemon Zest
- 1/8 oz. (1 tbsp) Fresh Mint
- 1/8 oz. (1 tbsp) Lemon Juice
- 1/8 oz. (1 tbsp) Olive Oil
- 1/3 tsp. Kosher Salt
- 1/5 tsp. Black Pepper
- 3 1/5 oz. Lamb Shoulder, trimmed

Directions:

1. Using a mortar & pestle (or a small food processor) grind the first eight ingredients into a coarse paste.
 2. Trim the lamb shoulder of any bones and excess fat. Using a sharp knife, score the surface of the meat with several small slits. Rub the garlic paste all over the lamb, making sure to get it into the incisions. Cover the lamb with plastic wrap and refrigerate overnight.
 3. Remove the lamb from the refrigerator and let sit at room temperature for 30 minutes before cooking.
 4. Roast the lamb in a 350 degree oven until the outside has a nice crust and the internal temperature is 160 degrees (about 30 minutes per pound).
 5. Let rest 10 minutes before slicing.
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Recipes

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Tomato & Mint Salsa

Prep Time: 10 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

- 2 2/5 oz. (6 large) Roma Tomatoes
- 1/8 oz. (3/4 cup) Fresh Mint chopped
- 1/8 oz. (1 tbsp) Lemon Juice
- 1/8 oz. (2 tbsp) Minced Shallots
- 1/8 tsp. Fresh Oregano
- 1/8 tsp. Salt
- 1/8 tsp. Black Pepper
- 1/8 oz. (2 tsp) Extra Virgin Olive Oil

Directions:

1. Blanch tomatoes by dipping in boiling water for 30 seconds then immediately into ice water. Remove the skin, seed and dice into 3/8" pieces.
2. Combine with the remaining ingredients and let sit for at least 30 minutes to allow the flavors to blend.