



Recipes

MISSIONFOODSERVICE.COM

Deli Melt Quesadilla Roll

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 2 Tbsp. Prepared Marinara Sauce
- 2 slices Fresh Mozzarella Cheese
- 4 slices Dry Salami
- 2 slices Taleggio Cheese
- 3 slices Cappelletti Deli Meat
- 1 tsp. Chopped Sun Dried Tomatoes
- 1/2 tsp. Butter
- 1/4 tsp. Italian Seasoning
- 1/2 tsp. Grated Parmesan Cheese

Directions:

1. Lay the Mission® Heat Pressed Flour Tortilla on a flat work surface. Spread the Marinara sauce evenly across the entire wrap. Layer the cheeses and meats across the wrap and sprinkle with the sun dried tomatoes.
2. Roll the wrap, as you would a burrito, with one end open. Lightly coat the outside of the wrap with the butter.
3. Place the buttered wrap, seam side down on a griddle or skillet over medium heat. While the bottom is browning, sprinkle the top with the Italian seasoning and Parmesan cheese. Using a metal spatula, press the cheese into the butter, flattening the wrap. Once the bottom has browned, about 2 minutes, flip the roll over and cook the top for another 2 minutes.