



## Recipes

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# Rajun Cajun Quesadilla

Serves 1

### Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 1 1/2 oz. Cajun Chicken , cut in thirds and sautéed in the following:
  - 1/4 oz. Vegetable Oil
  - 1/2 oz. Herbed Butter
  - 1/4 oz. Creole Seasoning
  - 1/2 oz. Lemon Juice
  - 1/4 oz. Tabasco® Sauce
  - Salt and Pepper to taste
  - 1/2 oz. Roasted Vegetables (see Side Dishes)
  - 1/2 oz. Gorgonzola Cheese , crumbled
  - 1 oz. Monterey Jack Cheese , shredded
  - 1/2 oz. Cajun Butter (see Side Dishes)

### Directions:

1. Spread one half of the tortilla with cajun butter.
  2. Layer the tortilla with the gorgonzola and Monterey Jack cheese.
  3. Top with the sautéed Cajun chicken and roasted vegetables.
  4. Fold tortilla, coat outside of tortilla with Cajun butter and saute until cheese is melted and outside is golden brown.
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### Cajun' Butter

Serves 1

#### Ingredients:

- 1 cup Unsalted Butter
- 2 tsp. Lemon Juice
- 2 tsp. Paprika
- 2 tsp. Garlic Powder
- 2 tsp. Oregano , dry
- 2 tsp. Basil , dry
- 1 tsp. Cayenne Pepper
- 1 tsp. Onion Powder
- 1 tsp. Cayenne Pepper Sauce (or Tabasco®)

#### Directions:

1. Place the following in a mixing bowl and melt in microwave oven.
  
2. Stir and season with salt and pepper to taste.