



Recipes

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Smoked Chicken and Avocado Quesadillas

Serves 4

Ingredients:

4 Mission® 10" Heat Pressed Flour Tortillas (10420)
2 cups Mozzarella Cheese , shredded
1 1/4 cups Goat Cheese , crumbled
8 oz. smoked Chicken Breast, sliced into 1/4 inch strips
1/2 Avocado , pitted, peeled and thinly sliced
4 Tbsp. Butter
2 tsp. Herbes de Provence

Directions:

1. Divide and place cheeses on one side of the tortillas. Top with chicken and avocado slices. Fold in half.
2. Place butter in a small saucepan over medium heat. Add herbes de provence and heat until herbs are fragrant. Remove from heat.
3. Brush the herbed butter on one side of the tortillas. Place buttered side down on a skillet over medium-high heat. Brush the other side of the tortillas with butter. Cook until cheese has melted and quesadillas are golden brown.