



Recipes

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Spinach and Portobello Quesadilla

Serves 4

Ingredients:

4 Mission® 10" Heat Pressed Flour Tortillas (10420)
2 Portabello Mushrooms , rinsed and dried
1 tsp. Olive Oil
1/4 cup Yellow Onion
2 Tbsp. Garlic
2 cups Baby Spinach
2 1/3 cups Muenster Cheese , shredded
Balsamic Tomato Salsa (see Related Recipe)
Salt and Pepper to taste
Olive Oil

Directions:

1. Brush mushrooms with olive oil. Place on charbroiler (or in broiler on baking sheet) and cook until soft, approximately 5 minutes. Slice into 1/4" slices.
2. Heat olive oil in skillet and add the onions. Sauté for 2 minutes. Add the garlic, spinach and herbs and heat until wilted. Set aside.
3. Place tortillas on work surface. Place the cheese on one half of the tortillas. Place the mushrooms on top of the cheese. Top with spinach mixture.
4. Melt butter in a skillet over medium-high heat or on a griddle set at 325 degrees F. Cook quesadillas until the cheese is melted and the tortilla is golden brown. Cut into quarters. Serve with 2 ounces Balsamic Tomato Salsa per quesadilla.





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Balsamic Tomato Salsa

Serves 1

Ingredients:

2 cups Roma (Plum) Tomatoes , seeded and diced

1/2 cup Red Onion , diced

2 Tbsp. Pesto

2 Tbsp. Balsamic Vinegar

2 tsp. Olive Oil

1 Tbsp. Basil , chiffonade

Salt , to taste

Pepper , to taste

Directions:

1. Place tomatoes and red onion in bowl. Add pesto and balsamic vinegar and toss gently to combine.

2. Add basil to tomatoes. Season with salt and pepper.