



Recipes

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Madras Chicken Crunch Quesadilla

Serves 1

Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 1/3 cup Shredded Fontina Cheese
- 1/3 cup Curried Chicken Filling (see Related Recipe)
- 1 tsp. Butter
- 2 tsp. Golden Curry Aioli (see Related Recipe)

Directions:

1. Lay the wrap on a flat work surface.
 2. Cover half of the wrap with the shredded Fontina. Layer the Chicken filling over the cheese and fold the tortilla over to cover.
 3. Melt the butter in a skillet or griddle over medium-high heat and cook the Quesadilla until golden brown on both sides.
 4. Cut and serve with the Curry Aioli
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Curried Chicken Filling

Serves 1

Ingredients:

(Makes enough for 10 wraps)

1 1/2 lbs. (5 cups) Cooked Chicken Breast, diced

5.0 oz. (1 cup) Mayonnaise

1 1/2 Tbsp. Curry Powder

1/2 tsp. Cinnamon

1/2 tsp. Ground Allspice

9.0 oz. (2 1/2 cups) Celery thinly sliced

2.0 oz. (1/2 cup) Chopped Green Onions

7.0 oz. (1 2/3 cups) Chopped Red Bell Peppers

7.0 oz. (1 2/3 cups) Chopped Walnuts

Directions:

1. In a large bowl, mix all ingredients together. Keep refrigerated.

Golden Curry Aioli

Serves 1

Ingredients:

(Makes enough for 10 wraps)

4.5 oz. (2/3 cup) Mayonnaise

2.0 oz. (1/4 cup) Sour Cream

0.2 oz. (2 tsp) Crushed Garlic

1 tsp. Curry Powder

Directions:

1. In a small bowl, blend all ingredients. Keep refrigerated.