



Recipes

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Chicken & Goat Cheese Quesadilla with Persimmon Chutney

Serves 1

Ingredients:

- 1 Mission® 12" Garlic Herb Wrap (10252)
- 1/3 cup Shredded Gruyere Cheese
- 2 Tbsp. Crumbled Goat Cheese
- 1/2 tsp. Fresh Thyme Leaves, roughly chopped
- 2 Tbsp. Persimmon Chutney (see Related Recipe)

Directions:

1. Place cheese, thyme and chutney on one half of the Garlic Herb Wrap. Fold in half and place on a lightly oiled grill or skillet. Cook each side until golden, about 2 minutes per side. Cut into quarters and top with additional chutney.

Persimmon Chutney

Serves 1

Ingredients:

- 4.25 oz. (1 cup) Chopped Yellow or White Onion
- 6 oz. (1 3/4 cup) Chopped Granny Smith Apple (about 1 large)
- 8 oz. (1 cup) Apple Cider Vinegar
- 6 oz. (1 cup) Raisins
- 5.5 oz. (3/4 cup) Brown Sugar
- 1.75 oz. (1/4 cup) Lemon Juice
- 1 Jalapeño Chile, seeded, minced
- 0.25 oz. (1 Tbsp.) Minced Fresh Ginger
- 1 tsp. Ground Coriander
- 15 oz. (3 cups) Chopped, peeled Persimmons (about 4)

Directions:

1. Combine all ingredients except persimmons in a large saucepan. Bring to a boil over medium heat, stir occasionally. Reduce heat to low and simmer until thickened and most of the liquid has cooked off, about 30 minutes.
2. Add persimmons to mixture and simmer until tender, about 5 –7 minutes. Remove from heat and allow to cool.