

Cuban Quesadilla

Prep time: 2 Cook Time: 2 Servings: 1

Caribbean/Island,Breakfast/Brunch,Entrees,Wraps,Casual Dining,Catering

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission® 12" Garlic Herb Wrap	10252		1
Deli Sliced Ham			1.5 oz.
Sliced Roasted Pork			1.5 oz.
Swiss Cheese		sliced	1 oz.
Fresh Dill Pickle			2 oz.
Key Lime Mustard			3/4 oz.

Instructions

1. Cut Mission® wrap in half to make two half moons.
2. Spread 2 teaspoons of Key Lime Mustard on each half of the wrap.
3. Place ½ ounce of ham, pork and swiss cheese in center of each half moon.
4. Top each with 1 ounce of dill pickles.
5. Fold right side of wrap towards center and overlap with the left side of wrap to close.
6. Place seam side down on preheated flattop or panini grill and press until both sides are lightly toasted and cheese is melted.
7. Serve warm.

Key Lime Mustard

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mayonnaise			2 oz.
Dijon Mustard			3 oz.
Key Lime Juice			1 1/2 oz.

Instructions

1. Place all ingredients together in mixing bowl.
2. Whisk until all ingredients are thoroughly combined.
3. Place in squeeze bottle.
4. Label, date and refrigerate.