



Jalapeno-Pumpkin-Stracciatella Quesadilla

Prep time: 20 Cook Time: 10 Servings: 1

Combo/Fusion,Entrees,Better For You,Appetizers/Sides/Snacks,Flour Tortillas,FSR/QSR,Catering,Casual Dining,Plant-Based Preferences,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortilla	10420		1 each
Stracciatella			2.5 oz.
Jalapeno		fresh, thinly sliced	.2 oz.
Pumpkin Mixture			3.5 oz.
Red Onion		small, diced	.5 oz.
Roasted Garlic & Cilantro Crema			.7 oz.

Instructions

1. To build the Quesadilla: Place the tortilla on a work surface and on one half of it, spread the stracciatella.
2. Place the pumpkin puree on top and follow with the jalapeño slices and red onion pieces.
3. Fold in half and griddle until golden on both sides.
4. Cut into 4 pieces and serve with the roasted garlic and cilantro crema.



Pumpkin Mixture

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Frozen Butternut Squash		cubed	10 oz.
Water			4 oz.
Pumpkin		pure, plain	8 oz.
Salt			.5 oz.

Instructions

1. To make the Pumpkin mixture: cook the frozen pieces of butternut squash with the water for 10 minutes until smooth, mix in pumpkin puree and salt and mix until fully incorporated. Set aside.



Roasted Garlic & Cilantro Crema

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mexican Crema			6 oz.
Roasted Garlic Clove			1 oz.
Cilantro Leaves			.2 oz.
Salt			.1 oz.
Pepper			.05 oz.

Instructions

- 1. Food processor until smooth.

