



Chimichurri Grilled Cheese Quesadilla Dipper

Prep time: 12 Cook Time: 6 Servings: 12

Soups/Chilis,Kids,Entrees,Appetizers/Sides/Snacks,Wraps,Casual Dining,Catering,FSR/QSR,Plant-Based Preferences,Snacks & Shareables,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Garlic Herb Wraps	10252		12 Each
Butter		melted	6 Tbsp.
Chimichurri Sauce for Grilled Cheese Quesadilla Dipper		see related recipe	1 1/2 cup
Provolone and mozzarella cheese blend, shredded			12 cup
Tomato bisque, smooth, prepared, warm			48 Oz.

Instructions

1. To make Chimichurri Sauce, combine all ingredients in a food processor and process to desired consistency. Hold refrigerated.
2. To prepare single serving, place wrap on work surface and brush with melted butter. Place butter-side down on preheated griddle or large sauté pan over medium heat. Sprinkle half of top with 1 cup shredded cheese and drizzle with 2 tbsp. Chimichurri Sauce evenly. Fold in half over filling and toast until golden and crisp on both sides. Cut in wedges and serve immediately with 4 oz. ladle of tomato soup for dipping.



Chimichurri Sauce for Grilled Cheese Quesadilla Dipper

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Parsley		coarsely chopped	1 1/2 cup
Rice Wine Vinegar			1/3 cup
Garlic cloves		minced	5 Tbsp.
Oregano Leaves		fresh	1/2 cup
Crushed Red Pepper			4 tsp.
Salt			1 tsp.
Black Pepper			1/2 tsp.
Olive Oil			2/3 cup

Instructions

