

Honey Smoked Salmon Quesadilla

Yield: 10 each entrée Quesadillas

Ingredients:

- 20 each 14-inch Don Pancho® White Flour Tortilla (79341.02014)
- 30 oz Monterey Jack cheese, shredded
- 15 oz Goat cheese, crumbled
- 40 oz Smoked salmon, flaked
- 1 cup Green onions, thinly cut on bias
- Hot honey to drizzle

Directions:

1. Preheat flattop grill to 350°F.
2. Per order:
   - Place a Don Pancho White Flour Tortilla onto grill and cover with 3 oz shredded Jack cheese.
   - Top the cheese 1 ½ oz crumbled Goat cheese and 4 oz smoked salmon.
3. Grill until golden brown, 3-4 minutes.
4. Fold in half and press down, grill 1 more minute.
5. Move to a cutting board and cut into slices.
6. Place the slices onto a warm plate, drizzle with hot honey and garnish with green onions.

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