



ENTREE

POT ROAST QUESADILLA WITH CILANTRO CHUTNEY YOGURT SAUCE

Chobani®

Farmer-Owned
LAND O LAKES®
FOODSERVICE

Realtime
100% LIME JUICE
FROM CONCENTRATE

**RANCH
STYLE**


Tyson
FOODSERVICE

 **WAYPOINT**


culinary connection
turning insights into fresh ideas in foodservice



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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Tyson Foodservice®	6 oz.	Hillshire Farm® Choice Pot Roast with Au Jus and Onions, Fully Cooked	10000004305	
Land O Lakes®	4 oz.	Extra Melt® Cheese White Shred	40014	
	2 oz.	Black Beans		
	¼ cup	Cilantro Chutney		
Chobani®	½ cup	Plain Greek Yogurt	043	
Keurig Dr Pepper®	2 tsp.	ReaLime®	014800582086	
	1 tsp.	Cilantro, chopped	0000000000	
Tyson Foodservice®	4 ea.	Mexican Original® Flour Tortillas, 12"	10076650621	

DIRECTIONS:



1. Combine pot roast, cheese and beans into a tortilla and fold.
2. Press on flattop as it cooks and browns on both sides.
3. Serve with a sauce made from mixing cilantro chutney, yogurt, lime and cilantro together.

YIELD: 4 Servings



Recipe Created by:
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