



**Winner**  
**DECEMBER**

**Kalie Ulriksen**  
**Southend, SK**



**Casa Mendosa®**  
**Original Tortilla**

## PRODUCT OF THE *Month*

Casa Mendosa® triple baked tortillas bring a Mexican-inspired taste to the table. Made with no artificial colours & flavours, our delicious tortillas are perfect for burritos, wraps, and so much more!

\* Winning recipe has been adapted for ease of replication and to highlight Wonderbrands™ products.



# BLUEBERRY PECAN CHEESECAKE QUESADILLA

## INGREDIENTS

**1 Casa Mendosa® Original  
10" Tortilla**  
½ cup fresh or thawed frozen  
blueberries  
2 tbsp pecans

¼ cup cream cheese at  
room temperature  
½ tsp cinnamon  
1 tsp icing sugar  
1 tbsp vegetable oil  
1 tsp maple syrup

## METHOD

**Prep Time: 5 minutes | Cook Time: 5 minutes | Total Time: 10 minutes**

1. On half of the tortilla, spread the cream cheese, then top with blueberries and pecans.
2. Sprinkle with icing sugar and dust with cinnamon.
3. Fold the tortilla in half to create a half moon.
4. In a large frying pan, heat the oil over medium heat. Add the folded tortilla to the pan. Cover and cook for 2 to 3 minutes until cream cheese becomes slightly runny.
5. Lift corner of tortilla to check the bottom. It is ready to flip when the bottom is lightly golden brown. Cook on the other side for another 2 to 3 minutes. (If using frozen berries, it may take 1-2 minutes longer.)
6. When both sides are golden brown, transfer from pan to a plate and dust with a little more icing sugar and drizzle with syrup.