



## Recipes

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### Crispy Tortilla Shell

Serves 1

#### Ingredients:

- 1 each 12" Chipotle Chile Wrap (10253)
- 1 tsp. Kosher Salt
- 1 tsp. Ground Cumin

Yield: 1 seasoned tortilla shell

#### Directions:

1. Pre-heat fryer to 350°F.
2. Mix together kosher salt and cumin; set aside.
3. Lay tortilla on top of the pre-heated oil. Press the tortilla down into the fryer with a large 9" wire strainer (spider) or a large slotted spoon. Fry for approx. 2 minutes or until bubbling stops. The shell will have a shallow bowl shape.
4. Remove from fryer and dust lightly with ½ teaspoon of cumin salt.
5. These shells can be fried in the morning and held for service. If storage is needed, store wrapped tightly with plastic wrap. If storing, before serving quickly toasted in a warm oven to re-crisp.