

Meatball Parmesan Egg Rolls

Prep Time: 10 Minutes
Cooking Time: 2 Minutes

Serves 12

Ingredients:

24 each 6" Heat Pressed Flour Tortillas (10400)
72 each Italian Meatballs (1/2 oz. ea.), cooked
12 oz. Marinara Sauce
12 oz. Mozzarella Cheese, shredded
6 oz. Parmesan cheese, grated
Italian Seasoning, as needed

Directions:

- 1. Pre-heat deep fryer to 350°F.
- 2. To assemble each roll, spread each tortilla with $\frac{1}{2}$ oz. marinara, top with 3 meatballs, $\frac{1}{2}$ oz. Mozzarella cheese and $\frac{1}{4}$ oz. Parmesan cheese. Fold each end up, and roll creating an egg roll shape. Reserve refrigerated
- 3. To serve: place two egg rolls in the deep fryer and fry for 2 minutes. Remove from fryer, sprinkle with Italian seasoning. Serve.