



Sausage Stack

Serves 4

Ingredients:

12 Mission® 6" Yellow Corn Tortillas (06942)
4 Tbsp. Vegetable Oil
1/2 tsp. Salt
1 cup Cream Cheese , softened
1 Tbsp. Olive Oil
1 lbs. Spicy Sausage , crumbled
2 cloves Garlic , minced
1/2 cup Red Wine
2 cups grated Mozzarella Cheese
2 cups chopped Roma Tomatoes
1/2 cup chopped Green Onion
1/2 cup chopped Red Onion
1 ripe Avocado , cut in half, pitted, peeled and diced to 1/2"
3 large fresh Basil Leaves, 1/8" julienne
1/2 cup Olive Oil
1/8 cup White Wine Vinegar
1/2 tsp. Salt
1/2 tsp. fresh Cracked Black Pepper
Sour Cream to garnish
Chives to garnish

Directions:

1. In a large skillet heat oil and cook tortillas on both sides until almost crisp. Remove tortillas and drain on paper towels. Sprinkle lightly with salt. Let cool.
2. Sprinkle a thin layer of cream cheese on eight of the twelve cooled tortilla rounds.
3. Sauté sausage in olive oil until nicely browned. Add minced garlic and cook for one minute longer. Add red wine and simmer until liquid has reduced by half and is nicely thickened, about 10 minutes.
4. In a bowl, combine the tomatoes, green onions, red onions, avocado, basil, olive oil, vinegar, salt and pepper.
5. Assemble the stack by placing one of the fried tortilla rounds, spread with cream cheese on a plate, layer with the cooked sausage, mozzarella cheese and tomato mixture.
6. Place a second tortilla round, spread with cream cheese, on top of the layered ingredients. Repeat with a second layer of the sausage, cheese and tomato mixture. Place the final (plain) tortilla round on top. Repeat until all the stacks have been made.
7. Garnish with sour cream and chives.