



Recipes

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Moussaka Crisps

Prep Time: 60 Minutes

Cooking Time: 2 Minutes

Serves 8

Ingredients:

4 each 12" Garlic Herb Wraps (10252)
4.5 oz. vol. Olive Oil
4 cups (1 lb.) Roma Tomatoes , diced
5 cups (13 oz. wt.) Eggplant , diced ½" cubes
1/4 tsp. Kosher Salt
1/4 tsp. Crushed Red Pepper
1 cup (5 oz. wt.) Onions , chopped
2.5 tsp. Garlic , minced
1 lbs. Ground Lamb
1 cup (5 oz. wt.) Yellow Onions , chopped
1/8 tsp. Ground Cinnamon
1/8 tsp. Allspice
1/8 tsp. Ground Cloves
1 tsp. Beef Base
1 oz. vol. Tomato Paste
4 oz. vol. Red Wine
1 oz. vol. Panko Crumbs
8 oz. vol. Bechamel Sauce , heated
8 oz. vol. Parmesan Cheese , shaved

Directions:

1. Cut Garlic Herb tortillas into 8 equal wedges. Dredge wedges in 2 oz. olive oil and place on half sheet pan.
2. Place tortillas in a 375 convection oven and bake approximately 5-10 minutes or until just golden. Remove from oven and set aside.
3. Fold diced tomatoes, eggplant, crushed red pepper, onions, and garlic together in a mixing bowl. Drizzle vegetables with remaining olive oil and pour veggie mixture onto a half sheet pan.
4. Roast veggies in a 400 convection oven approximately 30-40 minutes or until lightly charred on edges. Remove from oven and set aside.
5. While veggies are roasting, heat ½ oz. of olive oil in large sauté pan over medium heat. Add onions and spices and cook until onions are translucent. Add beef base, tomato paste and lamb and stir to combine.
6. Continue cooking and add panko crumbs. Deglaze pan with red wine and reduce heat to low. Continue cooking until lamb is cooked throughout and most of liquid is gone.
7. Fold in roasted vegetables to lamb. Hold hot for service.