



Recipes

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Mini Grilled Cheese Picante

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 2

Ingredients:

- 1 each 12" Jalapeño Cheese Wrap (10256)
- 1 cup Aztec Cheese Medley (Sartori Foods)
- 1/2 cup Crumbled Chorizo (Johnsonville)
- Egg wash to brush
- 3 oz. Tomato Bisque

Directions:

1. Cut Jalapeno Cheese wrap into 4.5" discs. Each wrap should yield 4 discs.
2. Fold Aztec cheese medley and crumbled chorizo together in a mixing bowl.
3. Place 1 ½ oz. of cheese filling in the center of each wrap.
4. Brush inside and outside edges of tortillas with egg wash.
5. Begin to fold wrap into a star shape by bringing wrap 1/2" towards the center. Continue little folds all around to close. Discs should resemble mini crostadas with center still slightly visible.
6. Place each into seasoned muffin pans or 2 oz. oven safe ramekins to hold ingredients and shape together.
7. Place in 400 oven for approximately 10 minutes to toast wrap and melt cheese.
8. Serve with a side of tomato bisque if desired.