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Savory Chicken and Apple Sausage Streudel

Prep Time: 30 Minutes

Cooking Time: 15 Minutes

Serves 2

Ingredients:

- 1 each 12" Jalapeño Cheese Wrap (10256)
- 1/2 cup Egg and Gruyere Cheese Sauce , see related recipe
- 2 each Chicken and Apple Sausage Patties , prepared (Applegate Farms)
- Melted Butter to brush
- Panko Crumbs , toasted to dust

Directions:

1. Heat Jalapeno Cheese Wrap. Spread ½ cup of egg and Gruyere cheese sauce evenly in the center of wrap. Place 2 prepared chicken and apple sausage patties in the center.
2. Bring left side of wrap over 1 sausage patty and overlap with right side of wrap.
3. Bring bottom of wrap up towards the center of ingredients and fold over to close into a rectangle.
4. Brush top of streudel with melted butter and dust with panko crumbs.
5. Make three slits in the top of streudel and place on parchment lined sheet pan.
6. Bake in 400 oven for approximately 15-20 minutes or until toasted and center is hot and puffy.
7. Remove from oven and hold warm or serve immediately.



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Egg and Gruyere Cheese Sauce

Serves 1

Ingredients:

- 3 Tbsp. Whole Butter
- 3 Tbsp. All Purpose Flour
- 1 1/2 cups Whole Milk
- 3/4 cup Gruyere Cheese , shredded
- 1/8 tsp. Cayenne Pepper Sauce
- 1/4 tsp. Ground Nutmeg
- 10 each Whole Eggs

Directions:

1. Melt butter in medium size sauce pot over medium heat. Whisk in flour and stir to make a roux; approximately 3 minutes.
2. Slowly whisk in milk, stirring constantly to avoid clumping. Add spices and continue cooking until mixture thickens and comes to a simmer.
3. Remove from heat and whisk in cheese. Set aside.
4. In a separate sauté pan scramble eggs over medium heat and cook until just set, but still moist. Fold eggs into cheese sauce and serve with savory chicken and apple sausage streudels.