



Pancetta, Potato and Sage Pockets

Prep Time: 40 Minutes

Cooking Time: 15 Minutes

Serves 2

Ingredients:

2 each 8" Heat Pressed Flour Tortillas (10410)
3 oz. wt. Pancetta , thinly sliced and chopped
10 oz. vol. Golden Potatoes , small diced
8 oz. vol. Yellow Onions , small diced
8 oz. vol. Celeraic root , small diced
1 Tbsp. Fresh Garlic , minced
1.5 Tbsp. Sage Leaves , chopped
4 oz. vol. Gorgonzola
Kosher Salt and Pepper , to taste
Egg Wash , to brush
Seasoned Breadcrumbs , to dust

Directions:

1. Render pancetta in a sauté pan over medium heat.
2. Add in potatoes, onions, celeriac and garlic and sauté until potatoes and celeriac begin to soften slightly.
Season to taste with salt and pepper.
3. Remove from heat and fold in gorgonzola cheese.
4. Heat tortillas and cut in half.
5. Place 2 oz. of filling in the center of each half moon.
Brush cut side of tortillas with egg wash and fold over to close.
6. Crimp cut and folded edges of tortilla closed, leaving curved side open like a pocket.
7. Arrange on a parchment lined sheet pan and brush tops of pockets with bread crumbs.
8. Place in a 425 oven for approximately 10-15 minutes or until golden brown.
9. Remove from oven and serve immediately.