



Mini Deep-fried PB & Banana Taquitos

Prep Time: 12 Minutes

Cooking Time: 2 Minutes

Serves 12

Ingredients:

12 each 4.5" Heat Pressed Flour Tortillas (28671)

3 cups Chunky Peanut Butter

1/3 cup Honey

5 each Fresh Bananas , peeled and diced

Egg Wash , as needed

Cherry-Berry Sauce , see related recipe

Directions:

1. Preheat deep fryer to 350°F.
 2. Combine chunky peanut butter and honey.
 3. To Assemble Taquitos: Portion ½ ounce honey peanut butter to center of each warm flour tortilla, top with 5 pieces diced banana and roll tortilla forward tightly forming a mini taquito shape, brush bottom seam and secure with a toothpick lengthwise; hold refrigerated.
 4. Deep fry for 1½ to 2 minutes or until golden brown and bananas are caramelized.
 5. Serve 3 mini taquitos with Cherry-Berry Sauce for dipping.
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Cherry-Berry Sauce

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

1/8 cup Frozen Pitted Cherries , thawed , drained

1/8 cup Frozen Sweetened Sliced Strawberries in juice ,
thawed , drained

1/8 cup Frozen Raspberries , thawed , drained

1/8 cup Black Raspberry Spreadable Fruit

1/4 tsp. Corn Starch

Directions:

1. In bowl of food processor, combine cherries, strawberries and raspberries and pulse a couple times, leaving mixture slightly chunky; transfer to saucepan.

2. In small bowl, combine spreadable fruit with cornstarch and whisk to blend.

3. Over medium-low heat, add cornstarch mixture and stir until mixture comes to boil. Remove from heat and cool room temperature.