



Recipes

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Seasoned Stuffers

Prep Time: 15 Minutes

Cooking Time: 20 Minutes

Serves 24

Ingredients:

6 each 12" Spinach Herb Wraps (10251)

8 oz. Stuffing Bread , dry

1/2 tsp. Rosemary , dry

1 tsp. Thyme , dry

1 Tbsp. Parsley , fresh , chopped

1/2 cup Carrots , diced , sautéed

1/2 cup Onions , diced , sautéed

2 1/2 cups Chicken Stock

1/2 lb. Pork Sausage , cooked , crumbled

Kosher Salt , to taste

Black Pepper , to taste

Egg , lightly beaten , as needed

Directions:

1. In a large bowl, combine the dry stuffing bread, herbs, carrots, and onions. Slowly add the chicken stock until just moistened throughout. Adjust moisture level to desired taste. Fold in the pork sausage crumbles, and adjust seasonings to taste.
2. Pre-heat a conventional oven to 375°F.
3. Cut each tortilla into 4 wedges. To create the shape: with the rounded edge towards you, roll the tortilla so the two edges meet, and brush with egg wash to seal. Place on a parchment lined sheet tray and bake for 8 minutes or until slightly crisp. Remove from oven and fill each cone with 1/4 cup of stuffing, and place back into the oven. Finish baking for 8-10 minutes, or until the inside is hot and the tortilla is crispy.
4. To serve: lay them down on a platter for easy serving, or stand up-right so they look like a field of holiday trees.