



Chipotle Duck & Pumpkin Springrolls

Serves 6

Ingredients:

- 1 1/2 Pumpkins (can substitute butternut or acorn squash)
- 1/3 cup Dried Apricot
- 1/3 cup Sweet Onion , quartered
- 1 Tbsp. Unsalted Butter
- 2 oz. (1/4 cup) Maple Syrup
- Salt and Pepper to taste
- 2 cups Cooked and Shredded Ducks
- 1/2 cup Toasted Pecans , chopped
- 1 1/2 tsp. Fresh Thyme
- 1 1/2 tsp. Minced Fresh Sage
- 1/2 tsp. Minced Fresh Oregano
- 1 tsp. Salt
- 1/2 tsp. Black Pepper
- 12 8" Heat Pressed Flour Tortillas (10410)
- 1 Egg , beaten (for egg wash)
- 1 batch Spicy Pomegranate Sauce (see Related Recipe)

Directions:

1. Cut the pumpkin in half and remove the seeds. Put the apricots and onion into the halves of the pumpkin. Top with the butter and maple syrup. Season with salt and pepper, cover with foil and bake at 350° F for one hour or until pumpkin flesh is tender. Remove from oven and let cool.
2. Remove the apricots and onions from the pumpkin and dice into 1/4" pieces. Scoop the flesh out of the pumpkin shell, dice and reserve.
3. In a bowl, combine the diced apricots and onions with 7 oz. (1 cup) of the diced pumpkin. Add the shredded duck, pecans and herbs. Season with salt and pepper and mix well.
4. Cut the Mission® 8" flour tortillas into 5" squares, discarding the remains. Place 1 1/2 oz. of the filling along one edge of each tortillas square and tightly roll, open ended. Seal the edge with egg wash.
5. When ready to serve, fry the spring roll in 360° F oil for 1 1/2 minutes or until golden brown. Serve plated with the Spicy Pomegranate Sauce.



Recipes

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Spicy Pomegranate Sauce

Serves 1

Ingredients:

- 2 2/3 oz. (2 cups) Pomegranate Juice
- 1/8 oz. (1/2 tsp) Fresh Ginger , chunk
- 1/6 each Dried Chipotle Chile
- 4/5 each Whole Black Peppercorns
- 1/2 oz. (1/4 cup) Maple Syrup

Directions:

1. Add the pomegranate juice, ginger chunk, chipotle chile and peppercorns in a small saucepan. Bring to a boil and cook until the juice has reduced to a thick syrup. Remove from heat and let cool.
2. Combine with the maple syrup. If the sauce is too thick, thin it out with a little pomegranate juice.