



## Recipes

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### Truffled Mushroom Taquitos

Serves 1

#### Ingredients:

3 each 10" Fry-Ready Tortilla (37183)

2 1/2 cups Wild mushroom mix, trimmed, diced

1 1/4 tsp. Herbs de Provence

1/3 cup Goat Cheese crumbles

1 1/4 tsp. Truffle oil

As needed Salt

As needed Aioli

#### Directions:

1. Sauté wild mushrooms and season with herbs de Provence. Let cool.

2. Once cooled, combine with goat cheese crumbles and season with truffle oil and salt to taste.

3. Portion 1/3 cup of mushroom mixture into Fry-Ready Tortilla and roll tightly, pinning with a toothpick to keep taquito shape.

4. Deep fry at 350°F 2-3 minutes until crispy. Let cool and remove any toothpicks.

5. Serve with aioli for dipping.