



Seasoned Stuffers

Prep time: 15 Cook Time: 20 Servings: 24

Combo/Fusion,Appetizers/Sides/Snacks,Wraps,Catering,Casual Dining,FSR/QSR

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Spinach Herb Wraps	10251		6 Each
Stuffing Bread		dry	8 Oz.
Rosemary		dry	1/2 tsp.
Thyme		dry	1 tsp.
Parsley		fresh, chopped	1 Tbsp.
Carrots		diced, sautéed	1/2 cup
Onions		diced, sautéed	1/2 cup
Chicken Stock			2 1/2 cup
Pork Sausage		cooked, crumbled	1/2 Lbs.
Kosher Salt			To Taste
Black Pepper			To Taste
Egg		lighty beaten	As Needed



Instructions

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. Preheat 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 $\frac{1}{4}$ 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 upright so they look like a field of holiday trees.

