



## South-of-the-Border Toasted Ravioli

Prep time: 10 Cook Time: 25 Servings: 12

Combo/Fusion,Entrees,Appetizers/Sides/Snacks,Flour Tortillas,Fine Dining,FSR/QSR,Catering,Casual Dining,Modern Mexican

## Ingredients

| INGREDIENT                       | CODE  | PREP                     | QUANTITY   |
|----------------------------------|-------|--------------------------|------------|
| 12" Heat Pressed Flour Tortillas | 10430 |                          | 12 Each    |
| Vegetable Oil                    |       |                          | 1 Tbsp.    |
| Red Bell Peppers                 |       | diced                    | 5 Oz.      |
| Ground Beef                      |       |                          | 1 1/4 Lbs. |
| Corn Kernels                     |       |                          | 10 Oz.     |
| Tomatillos                       |       | husks removed,<br>pureed | 6 Oz.      |
| Cumin                            |       | ground                   | 2 tsp.     |
| Chipotle Peppers in Adobo        |       | chopped                  | 1.5 Oz.    |
| Oregano                          |       |                          | 2 tsp.     |
| AP Flour                         |       |                          | 1 Tbsp.    |
| Water                            |       |                          | 1/2 cup    |
| Sugar                            |       |                          | 1/2 Tbsp.  |
| Fire-Roasted Salsa               |       | commercially<br>prepared | 24.0 Oz.   |
| Egg Wash                         |       |                          | As Needed  |
| Breadcrumbs                      |       |                          | As Needed  |



## Instructions

1. In a large skillet over medium heat, add oil. Sauté bell peppers for 5 minutes. Add ground beef and brown until cooked through. Add corn kernels and allow to cook for 2-3 minutes. Add cumin, chipotle peppers, and oregano. Allow to cook for 2-3 minutes. Combine flour, water and sugar in a small mixing bowl and add to pan, mix well to combine. Once liquid has thickened (3-5 minutes), reduce heat to a simmer and allow to cook for 10 minutes, stirring occasionally. Remove from heat, cool and reserve refrigerated.
2. Meanwhile, to prepare ravioli 'shells,' cut the rounded edge of the tortillas off, leaving a large square of tortilla, approximately 9"x9". Cut the square into 3"x9" strips, and then cut again into 3"x3" squares. Reserve in a sealed bag.
3. To make ravioli, working in sets of 4, lay each square on a flat surface. Spoon 1.0 oz. or approximately 1 tbsp. of beef mixture into center of ravioli. With egg wash around the edges, place another tortilla square on top and fork the edges together to seal. Place on a paper lined sheet tray and freeze. Repeat with remaining mixture and tortillas, should make 48 individual ravioli's. Once frozen, place into sealed container in the freezer and hold for service.
4. To serve: Pre-heat deep fryer to 350° F. Remove 4 raviolis from the freezer and dip into egg wash, then into breadcrumbs. Place into deep fryer and fry for 4-6 minutes, or until inside is heated through and outside is browned. Serve with 2.0 oz. fire-roasted salsa.

