



## Meatball Parmesan Egg Rolls

Prep time: 10 Cook Time: 2 Servings: 12

Regional North American, Kids, Entrees, Appetizers/Sides/Snacks, Flour Tortillas, Catering, Casual Dining, FSR/QSR, Snacks & Shareables

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Heat Pressed Flour Tortillas	10400		24 Each
Italian Meatballs		(1/2 oz. ea.), cooked	72 Each
Marinara Sauce			12 Oz.
Mozzarella Cheese		shredded	12 Oz.
Parmesan Cheese		grated	6 Oz.
italian seasoning			As Needed

### Instructions

1. Pre-heat deep fryer to 350°F.
2. To assemble each roll, spread each tortilla with ½ oz. marinara, top with 3 meatballs, ½ oz. Mozzarella cheese and ¼ oz. Parmesan cheese. Fold each end up, and roll creating an egg roll shape. Reserve refrigerated.
3. To serve: place two egg rolls in the deep fryer and fry for 2 minutes. Remove from fryer, sprinkle with Italian seasoning. Serve.

