



Truffled Mushroom Taquitos

Prep time: Cook Time: Servings: 1

Entrees, Fry-Ready Tortillas, FSR/QSR, Casual Dining, Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Fry-Ready Tortilla	37183		3 Each
Wild mushroom mix, trimmed		trimmed & diced	2 1/2 cup
Herbs de Provence			1 1/4 tsp.
Goat Cheese		crumbles	1/3 cup
Truffle oil			1 1/4 tsp.
Aioli			As Needed
Salt			As Needed

Instructions

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.

