



Smoked Duck Chimichanga Bites with XO Sauce

Crispy mini chimichangas are filled with tender smoked duck, sautéed shallots, green onions, and a blend of gourmet cheeses, then served with a rich and savory XO sauce for dipping. Garnished with cilantro and lime wedges. This new spin on a classic Tex-Mex favorite takes advantage of luscious duck and Asian, umami-rich flavors to create something luxuriously all its own.

Prep time: **Cook Time:** **Servings:** 4 chimichanga bites

Asian,Combo/Fusion,Appetizers/Sides/Snacks,Flour Tortillas,Casual Dining,Catering,Fine Dining,Modern Mexican,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 6" Pressed Tortillas	10400		4 each
Smoked Duck Filling, see related recipe			1 cup
Gouda XO Sauce			
Gouda XO Sauce, see related recipe			1/4 cup
Egg wash			As needed
Chinese 5-spice			As needed

Instructions

1. Prepare Smoked Duck Filling, and Gouda XO Sauce sub recipes.
2. Lay tortillas flat and fill ¼ cup of Smoked Duck Filling in the center.
3. Brush egg wash around the edges and fold burrito-style.
4. Deep fry at 350°F for 2 minutes.
5. Dust chimichangas with Chinese 5-spice lightly and top each with approximately 1 tbsp. of Gouda XO Sauce per chimichanga.



Gouda XO Sauce

Prep time: Cook Time: Servings: 2 cups

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Butter			1/3 cup
All-purpose flour			1/3 cup
Heavy Cream			2 cup
Gouda cheese		shredded	1 cup
XO sauce			1 Tbsp(s)
Salt			1/2 tsp
Black Pepper			1/4 tsp

Instructions

1. Melt butter in medium saucepan and stir in flour to create roux. Cook until the color starts to darken slightly, and toasted flour becomes fragrant, about 2-3 minutes.
2. Add in cream and reduce until sauce starts to thicken slightly.
3. Add cheese, XO sauce, and salt and pepper, then stir until smooth with a uniform consistency.
4. Keep warm until needed.

