



# Chipotle Duck & Pumpkin Springrolls

Prep time: Cook Time: Servings: 6

Combo/Fusion,Appetizers/Sides/Snacks,Flour Tortillas,Casual Dining,Catering,FSR/QSR,Fine Dining,Modern Mexican,Snacks & Shareables,Grab & Go,Spice It Up

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Dried Apricots			1/3 cup
Sweet Onion		quartered	1/3 cup
Unsalted Butter			1 Tbsp.
Maple Syrup			1/4 cup
Ducks		Cooked, Shredded	2 cup
Toasted Pecans		chopped	1/2 cup
Fresh Thyme			1 1/2 tsp.
Sage		Fresh, Minced	1 1/2 tsp.
Oregano		Fresh, Minced	1/2 tsp.
Salt			1 tsp.
Black Pepper			1/2 tsp.
Spicy Pomegranate Sauce		see Related Recipe	1 batch
8" Heat Pressed Flour Tortillas	10410		12
Egg		beaten (for egg wash)	1



## Instructions

1. Cut the pumpkin in half and remove the seeds. Put the apricots and onion into the halves of the pumpkin. Top with the butter and maple syrup. Season with salt and pepper, cover with foil and bake at 350° F for one hour or until pumpkin flesh is tender. Remove from oven and let cool.
2. Remove the apricots and onions from the pumpkin and dice into 1/4" pieces. Scoop the flesh out of the pumpkin shell, dice and reserve.
3. In a bowl, combine the diced apricots and onions with 7 oz. (1 cup) of the diced pumpkin. Add the shredded duck, pecans and herbs. Season with salt and pepper and mix well.
4. Cut the Mission® 8" flour tortillas into 5" squares, discarding the remains. Place 1 1/2 oz. of the filling along one edge of each tortilla square and tightly roll, open ended. Seal the edge with egg wash.
5. When ready to serve, fry the spring roll in 360° F oil for 1 1/2 minutes or until golden brown. Serve plated with the Spicy Pomegranate Sauce.



# Spicy Pomegranate Sauce

Prep time: Cook Time: Servings: 6

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pomegranate Juice			2 cup
Fresh Ginger		chunk	1/2 tsp
Chipotle Chile		dried	1 Each
Whole Black Peppercorns			5 Each
Maple Syrup			1/4 cup

## Instructions

1. Add the pomegranate juice, ginger chunk, chipotle chile and peppercorns in a small saucepan. Bring to a boil and cook until the juice has reduced to a thick syrup. Remove from heat and let cool.
2. Combine with the maple syrup. If the sauce is too thick, thin it out with a little pomegranate juice.

