

Taquito Pull-Apart

featuring El Monterey® Chicken & Cheese Taquitos



INGREDIENTS

Total Servings:
3

El Monterey
Chicken and Cheese Taquitos
40818

9.50 oz (9 each)

Shredded Cheddar Cheese	1 oz
Pico de gallo, Fresh	1 oz
Sour Cream, Bagged	0.5 oz
Enchilada Sauce in squeeze bottle	1.5 oz
Cilantro, Fresh Chopped	
Avocado, Fresh Sliced	1 oz

DIRECTIONS

- 1: Thaw Chicken & Cheese Taquitos, then cut each in half.
- 2: Utilize an oven-safe cylinder sprayed with pan release (soup crock or small spring form pan). Lay cylinder on its side. Place a few halved Taquitos in the cylinder, then a layer of shredded cheese. Keep layering by repeating these steps until the cylinder is filled.
- 3: Place the cylinder upright on a baking sheet and bake in oven until Taquitos are crispy and cheese is melted.

- 4: While Taquitos are baking, place a pool of enchilada sauce on a serving platter.
- 5: Remove Taquito Pull-Apart from cylinder and place upright on platter over enchilada sauce.
- 6: Top with fresh pico de gallo, drizzle of sour cream and chopped cilantro. Garnish with sliced avocado and serve.

Duo Pizza Wedge Sandwich

featuring Not Your Nonna's™ Pepperoni Stuffed Pizza Wedges



INGREDIENTS

Total Recipe Weight:
393 g / 13.87 oz
1 Serving

Not Your Nonna's
Pepperoni Stuffed Pizza Wedges
93930

11 oz (2 each)

Shredded Mozzarella Cheese	1/4 cup
or Shredded Parmesan Cheese	1 Tbsp
Olive or Vegetable Oil	
Oregano or Italian Seasoning, Dried	
Pizza Sauce, Prepared	3 oz

DIRECTIONS

- 1: Lightly brush Stuffed Pizza Wedges with olive or vegetable oil prior to cooking in convection oven. Cook at 350 degrees for 7 minutes.
- 2: Flip Stuffed Pizza Wedges, top with either shredded Mozzarella or Parmesan cheese and oregano or Italian seasonings, and cook for additional 7 minutes.
- 3: While Stuffed Pizza Wedges are cooking, warm the pizza sauce to desired temperature and serve as dip with finished Stuffed Pizza Wedges.

NOTES

Add lettuce and tomato or your favorite sandwich toppings.