

Empanada Flight

Servings: 3

INGREDIENTS

- 2 ea Molly's Kitchen™ smoked mozzarella & roasted tomato empanadas
- 2 ea Molly's Kitchen steak & cilantro empanadas
- 2 ea Molly's Kitchen chicken pot pie empanadas
- 2 oz Cross Valley Farms® mesclun spring salad mix
- 1 oz Alfredo pesto sauce (see below)
- 1 oz Borghese pesto sauce (see right)
- 1 oz sundried tomato pesto sauce (see right)

PREPARATION

In separate sauce pans, heat sauces. In 350° fryer, fry empanadas for 3 minutes. Place each sauce in a ramekin. On a serving plate, make a bed with mesclun mix and top with empanadas. Serve with 3 sauces.

Alfredo Pesto Sauce (Yield: 4 c)

INGREDIENTS

- 2 c Roseli® Alfredo sauce
- 2 c Roseli basil pesto sauce

PREPARATION

In a stock pot, heat Alfredo sauce, stirring occasionally. Add basil pesto and heat through. Sauce will keep for up to 4 days in refrigerator.

Borghese Pesto Sauce (Yield: 4 c)

INGREDIENTS

- 2 c Roseli Borghese sauce
- 2 c Roseli basil pesto sauce

PREPARATION

In a stock pot, heat Borghese sauce, stirring occasionally. Add basil pesto and heat through. Sauce will keep for up to 4 days in refrigerator.

Sundried Tomato Pesto Sauce (Yield: 4 c)

INGREDIENTS

- 2 c Roseli Alfredo sauce
- 2 c Roseli sundried pesto sauce

PREPARATION

In a stock pot, heat Alfredo sauce, stirring occasionally. Add sundried pesto and heat through. Sauce will keep for up to 4 days in refrigerator.

