

Tomato and Mozzarella Empanadas

Servings: 1

INGREDIENTS

- 2 ea Molly's Kitchen™ smoked mozzarella and roasted tomato empanadas
- 2 oz tomato Alfredo sauce (see right)
- 1 oz Roseli® mozzarella cheese, shredded

PREPARATION

In 350° fryer, fry empanadas for 3 minutes. In a sauce pan, heat Alfredo sauce. Place Alfredo sauce in baking dish and top with empanadas. Top empanadas with cheese and bake for 2 minutes.

Tomato Alfredo Sauce (Yield: 12 c)

INGREDIENTS

- 4 c Roseli Alfredo sauce
- 8 c Roseli chef-style tomatoes
- 1/4 c Cross Valley Farms® basil, chiffonade

PREPARATION

In a stock pot, heat Alfredo sauce, stirring occasionally. Add tomatoes to sauce and heat through. Finish sauce with basil. Sauce keeps 5 days in refrigerator.

