



TE CHERRY ENCHILADAS



For Filling:

- ½ cup semi-sweet chocolate chips - mini
 - 16 oz Neufchatel Cheese or 2 packages cream cheese, softened
 - TE Booze Thyme Cherries, reserving liquid
 - ¼ cup pecans
- Pastry bag

For Shells:

- 24 small flour tortillas
- 8 tablespoons coconut oil
- Cooking twine
- Cannoli tubes or foil

For Drizzle Sauce:

- ¼ cup unsalted butter
- ½ cup sugar
- 2 tablespoons pecans, chopped
- 1 teaspoon dark chocolate cocoa
- Cherry liquid

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- With food processor on low, combine filling ingredients and spoon into pastry bag.
- Wrap room temperature flour tortilla around cannoli tube and secure with cooking twine.
- Heat coconut oil in large pan over medium heat.
- Place 4-6 tortilla rolls into hot oil with seam side down.
- Once side is crisp, gently rotate with tongs until all sides are golden brown.
- Remove and allow to cool on platter. Tubes and string may be removed and tubes re-used after shells cool a few minutes - If tubes aren't readily available, measure 12 inches of heavy duty foil, fold it in half to make it thicker. Then roll into a tube around something that is approx. 1 ½ inches in diameter. Remove foil tube from around form and repeat until desired number is reached.
- In separate pan, melt butter over low heat and add pecans.
- Once pecans have softened, slowly add sugar, stirring constantly.
- Stir cocoa into reserved cherry liquid and slowly add to pan and continue to stir (make sure all sugar is melted).
- When mixture has reduced, remove from heat and allow to thicken.
- Using pastry bag, gently fill the cool shells and stack on platter.
- Drizzle warm sauce across entire stack or serve on the side.
- Serve heated or on room temperature based on personal preference.

See more at www.TasteElevatedShop.com

