



## MEXI-NOLIS WITH TE SWEET JALAPEÑOS



### For Filling:

- 3 cups cooked chicken, shredded and cooled
- 8 oz Neufchatel Cheese or 1 package Cream Cheese, softened
- TE Sweet Jalapenos, reserve 1 tablespoon of jalapenos with juice
- 1/4 cup pecans
- Pastry bag

### For Shells:

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

### For Drizzle Sauce:

- 1/4 cup unsalted butter
- 1/2 cup sugar
- 2 tablespoons pecans, chopped
- 1 tablespoon TE Sweet Jalapenos

*Taste  
Elevated™*



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- With food processor on low, combine filling ingredients and spoon into pastry bag to use when filling shells.
- 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 begins to 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 1/2 inches in diameter. Remove foil tube from around form and repeat until desired number is reached.
- In a separate pan, melt butter over low heat and add pecans.
- Once pecans have softened, slowly add sugar, stirring constantly. Make sure all sugar is melted. When mixture has thickened, stir in the reserved jalapenos and remove from heat.
- Using pastry bag, gently fill the cool shells and stack on a platter.
- Warm sauce can be drizzled across entire stack or served on the side to be added when individual servings are plated.
- Serve heated or at room temperature depending on personal preference.

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