



# KOREAN EGGROLL ENCHILADAS



Crispy **Chicken Eggrolls** tossed in tangy bulgogi sauce, baked until bubbly, topped with roasted peppers and onions, garnished with toasted sesame seeds.

Yield: 2 Servings

## Ingredients:

4 Each	<b>Chicken Eggrolls</b> [#56109], Prepared According To Package Directions	2 Tbsp.	Vegetable Oil
¼ Cup	Jalapeño Peppers, Sliced	To Taste	Salt & Black Pepper
¼ Cup	Red Bell Pepper, Julienned	¼ Cup	Bulgogi Sauce
¼ Cup	Red Onion, Julienned	Garnish	Sesame Seeds, Toasted

## Directions:

1. Preheat an oven to 425°F.
2. In a medium mixing bowl, toss the jalapeño peppers, red bell pepper and red onion in the vegetable oil with salt and black pepper.
3. Place the vegetable mixture onto a baking sheet and roast them for 6-8 minutes, or until softened to make the roasted peppers and onions, then lower the temperature of the oven to 350°F.
4. Place the **Chicken Eggrolls** into a baking dish and coat them evenly in the bulgogi sauce.
5. Bake the **Chicken Eggrolls** for 5-6 minutes, or until bubbly.
6. Place the **Chicken Eggrolls** onto a serving dish and top with ¼ cup of the roasted peppers and onions.
7. Garnish with sesame seeds.

