



# SPICY ARRABIATA SPINACH ARTICHOKE ROLLED TACO

Crispy **Spinach Artichoke Rolled Tacos** served with a spicy arrabiata sauce made from garlic, tomatoes, and dried red chili peppers cooked in olive oil.



**Yield:** 1 Serving

Ingredients:

3 Each	<b>Posada Crunchero Spinach Artichoke Rolled Tacos [#6930065], prepared according to package directions</b>	1 Tbsp	Red Peppers, Sliced
2 Tbsp	Olive Oil	½ Cup	Tomatoes, Chopped
1 tsp	Crushed Red Pepper	½ Cup	Tomato Puree
8 Each	Confit Garlic Cloves, Whole	To Taste	Salt and Pepper
¼ Cup	White Onion, Chopped	Garnish	Italian Parsley, Chopped

Directions:

1. Add olive oil to a medium sized saute pan over medium heat.
2. Add the crushed red pepper, confit garlic and white onion stir frequently until the onions become opaque.
3. Stir in the red pepper slices and the chopped tomatoes and allow to cook until most of the water has evaporated.
4. Stir in the tomato puree and add salt and pepper to taste, allowing to cook for three to five minutes.
5. Place half of the arrabiata sauce on a serving plate, top with **Spinach Artichoke Rolled Tacos**, ladle the remaining sauce over the top and garnish with parsley.

