“Nachurros“ with Vanilla Bean Ice Cream and Chocolate Sauce

Yield: 1 serving

Ingredients:

- 1 Don Pancho® 11” White Flour Tortilla (79341.02011)
- 2 Tbsp Cinnamon sugar
- 4 oz Vanilla bean ice cream
- 2 Tbsp Chocolate sauce

Directions:

1. Heat fryer to 350°F.
2. Cut Don Pancho 11' White Flour Tortilla into 12 even triangles.
3. Place triangles into 350°F fryer, moving around to promote even frying.
4. Fry 45-60 seconds or until crispy.
5. Let drain in baskets, place into a medium metal bowl, and toss with cinnamon sugar.
6. To serve, place 2 each 2 oz scoops of vanilla bean ice cream in the middle of a bowl and surround the ice cream with the “chips”.
7. Drizzle ice cream with chocolate sauce and serve immediately.

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