

STEAKHOUSE WRAPS

*WRAPS THAT ARE NOTHING
SHORT OF LUXURIOUS!*

OTHER THAN MAKING SOME EXTRA SEARED ONIONS & OR BELL PEPPERS IN A SKILLET, THE CHOWDER DOES THE WORK FOR YOU.

STEPS



**TAKE A BIG BITE. DON'T BE SHY.
YOU WON'T REGRET IT!**

GET YOUR NAPKINS READY!

- 1** Warm 2 C. of Chowder in a small saucepan or skillet on low
- 2** If you would like sliced seared onions & or bell peppers (as I do), in a separate skillet, with 1 TBSP. of olive oil, cook them on medium-low for 5 minutes.
- 3** Add a few splashes of stock or even water if the onions begin to blacken. You're only looking for a light golden color on the onions - you still want them to add some texture to the wrap.
I don't know about you, but soft tortilla wraps call for some crunch inside.
- 4** Put your flour tortillas on a glass plate, in the microwave covered with moist paper towels or kitchen towels (bottom & top), for 30 seconds - or go with the package directions.
If you don't, the wraps will not roll as easily & may break. The Chowder & (if you choose to use), extra grated cheese, will glue it together perfectly.
 Mix together the warm Chowder, sautéed onions & top with grated cheese of your choice.
 Wrap & roll these babies & you're done!