

# Mexican Fiesta Rollies

*Chef Linsey - Aldi Test Kitchen  
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## **Yield: 20 rollies**

*1 pound 80% lean ground beef*

*1 envelope (one ounce)*

*taco mix*

*1/3 cup water*

## **PICO DE GALLO**

*2 cups diced tomatoes*

*1/4 cup thinly sliced green onions*

*1/4 cup cilantro, finely chopped*

*salt (to taste)*

*ground black pepper (to taste)*

## **SALSA CREAM**

*1/2 cup organic mild salsa*

*1/4 cup sour cream*

*1/4 teaspoon salt*

*1 15 ounce refrigerated pie crust, room temperature*

*1 cup traditional refried beans*

*2 cups Mexican blend shredded cheese*

*1 heart Romaine lettuce, shredded*

## **Preparation Time: 30 minutes**

## **Cook Time: 35 minutes**

Preheat the oven to 375 degrees.

Starting at the bottom, heat a medium skillet over medium heat. Add the ground beef. Cook until fully browned. Drain the excess fat.

Add the taco mix and water. Reduce the heat to low. Simmer for 1 minute. Transfer the seasoned beef into a bowl. Refrigerate.

For the pico de gallo: In a small bowl, combine the tomatoes, onions and cilantro. Season to taste with salt and pepper.

For the salsa cream: In a separate bowl, stir together the salsa, sour cream and salt.

To assemble the rollies: Unroll the pie crusts on a cutting board. Using a spatula, spread 1/2 cup of the beans on each pie crust, leaving a one-inch border at the top. Sprinkle half of the Mexican cheese over the refried beans, followed by one cup of the pico de gallo on each. Finish by sprinkling half of the cooked ground beef over each.

Starting at the bottom, carefully roll the pie crust with toppings, finishing with the pie crust seam side facing down. Place in the freezer on the cutting board for 30 minutes or until firm.

Remove from the freezer. Slice into one-inch rounds. Lay the rounds flat on a parchment-lined baking sheet (one inch apart).

Bake for 30 to 35 minutes until golden brown. Remove from the oven. Allow to cool for 5 minutes.

Place the rollies on a serving dish. Garnish with salsa cream, shredded lettuce and the remaining pico de gallo.

## **TIP:**

*For a spicier version, substitute hot salsa for the mild salsa in the salsa cream and add fresh, minced jalapenos to the pico de gallo.*

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Per Serving (excluding unknown items): 1298 Calories; 71g Fat (47.8% calories from fat); 28g Protein; 147g Carbohydrate; 19g Dietary Fiber; 66mg Cholesterol; 1481mg Sodium. Exchanges: 7 Grain(Starch); 0 Lean Meat; 7 1/2 Vegetable; 0 Non-Fat Milk; 13 1/2 Fat.