

Chicken Chorizo Rolls w/ chili cheese sauce

by *Leslie Kirsch* for GA National Fair

- 1 lb. ground chicken
- 2 cloves of garlic, minced
- 2 Tbs. paprika
- ½ tsp. crushed red pepper
- ⅛ tsp. each black pepper and cayenne pepper
- ½ tsp. each coriander and cumin
- 1 tsp. balsamic vinegar
- 20 sheets phyllo dough
- 1 10 oz. can nacho cheese sauce
- ¼ cup roasted green chili pepper, diced



Mix dry spices together and sprinkle over chicken, add vinegar and mix thoroughly. Cover and set aside in refrigerator for at least 20 minutes before cooking. Take one sheet of phyllo dough, fold in half (short side to short side) then cut in half vertically. Place 1 Tbs. of sausage at one end of dough. Roll dough over sausage one time then fold in sides and continue to roll (like a burrito). Place seam side down on a baking sheet. Repeat until all sausage is done. Bake at 350 for 20 minutes. Let rolls cool a little before serving. Heat cheese sauce and chili peppers together in a sauce pan. Serve as a dipping sauce for the chorizo rolls.