



Banana Enchilada

Recipe from Executive Chef Terry Dox

Filling:

8 ounces cream cheese, softened

8 ounces mild goat cheese

½ cup sugar

½ teaspoon vanilla extract

¼ teaspoon kosher salt

2 egg yolks

1 cup chopped bananas

2 cups caramel sauce

8 flour tortillas (6" in diameter)

Minted Strawberries:

2 cups fresh strawberries cut
crosswise into coins

2 tablespoons sugar

1 tablespoon fresh mint, minced

Combine and toss lightly.

2 cups whipped topping

1 cup shredded coconut, toasted

Blend first six ingredients with a hand mixer until smooth. Stir in bananas. Heat the caramel sauce in microwave. Spread half in a baking dish, 9x13". Heat tortillas, one at a time, in a non-stick frying pan until flexible. Dip in caramel sauce in baking dish. Fill each with ¼ cup filling and roll up. Place in baking dish. Cover with remaining caramel. Bake 10 – 15 minutes at 350° until heated through. Garnish with minted strawberries and whipped cream, and sprinkle with toasted coconut. Serve warm. Makes 8 tortillas.