

Big Green Egg

The Ultimate Cooking Experience®



S'more-tilla

Original

Ingredients:

Tortillas
Mini-Marshmallows
Chocolate Chips
Graham Crackers—crumbled

"The Elvis"

Ingredients:

Tortillas
Mini-Marshmallows
Chocolate Chips
Bananas—Sliced
Peanut Butter—Powder, Chips or Jar

Unicorn

Ingredients:

Tortillas
Rainbow Mini-Marshmallows—
Funmallows
Chocolate or White Chocolate Chips
Rainbow Sprinkles
Whip Cream

Directions:

1. Set the Big Green Egg up for indirect cooking using the Conveggtor Eggcessory at 300-350 degrees.
2. Combine the ingredients for the desired S'moretilla flavor inside two flour tortillas, or one tortilla folded in half.
3. Place tortilla on the Big Green Egg, directly on the conveggtor, or on other optional Big Green Egg Eggcessories like the baking stone, cast iron plancha, or half-moon cast iron plancha.
4. Cook for approximately 2 minutes, or until the tortillas are slightly crispy and browned. Flip and repeat.
5. Remove from the grill, allow to cool, slice, and enjoy!!