

OVERALL time: 35 mins

TACO TORTILLA TOASTIES

Need dinner in a hurry? Turn to these flavour-packed taco tortilla toasties. Serve a whole one per person as a main meal, or slice them into quarters for a knockout snack. It's cheesy-melt indulgence at its best.

Metric

Number of servings : 2

ingredients

Main

- 1.5 cups chicken shredded cooked
- 3 Tbsp tangy mayo
- 2 tsp **Cape Herb and Spice Taco Spice**
- 1 large handful 1 coriander leaves, chopped
- 1 finely chopped red chilli, deseeded
- 2 finely sliced spring onion
- 1.5 cups shredded cheddar (or mozzarella) cheese
- 4 soft tortillas
- 1 Tbsp vegetable oil, for frying

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 20 mins | COOKING TIME: 15 mins

Add the **Cape Herb & Spice Taco Spice** to the chicken along with the mayonnaise and chilli and mix through. Divide the chicken between two tortillas. Scatter over spring onions and coriander and cover with the grated cheese. Place a second tortilla on top of each.

Place a large non-stick frying pan over low heat and paint lightly with a bit of vegetable oil. Place a loaded tortilla in the pan and cooked until golden and toasted on one side. Carefully flip over and fry the other side until golden – it's important to keep the heat very low so that the cheese has a chance to melt and the tortilla doesn't burn.

Keep the first tortilla toasty warm in a low oven while you whip up the second one.

Recipe concept & photography by Lizet Hartley. Lizet Hartley is a freelance stills and reel food stylist, food photographer and recipe developer. In her spare time she – rather predictably – cooks. Get more of her recipes on her blog at <http://www.melkkos-merlot.co.za>

<https://capeherb.co.za>

Metric

ingredients

Main

- 1.5 cups chicken shredded cooked
- 3 Tbsp tangy mayo
- 2 tsp **Cape Herb and Spice Taco Spice**
- 1 large handful 1 coriander leaves, chopped
- 1 finely chopped red chilli, deseeded
- 2 finely sliced spring onion
- 1.5 cups shredded cheddar (or mozzarella) cheese
- 4 soft tortillas
- 1 Tbsp vegetable oil, for frying

Number of servings : 2

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 20 mins | COOKING TIME: 15 mins

Add the **Cape Herb & Spice Taco Spice** to the chicken along with the mayonnaise and chilli and mix through. Divide the chicken between two tortillas. Scatter over spring onions and coriander and cover with the grated cheese. Place a second tortilla on top of each.

Place a large non-stick frying pan over low heat and paint lightly with a bit of vegetable oil. Place a loaded tortilla in the pan and cooked until golden and toasted on one side. Carefully flip over and fry the other side until golden – it's important to keep the heat very low so that the cheese has a chance to melt and the tortilla doesn't burn.

Keep the first tortilla toasty warm in a low oven while you whip up the second one.

Recipe concept & photography by Lizet Hartley. Lizet Hartley is a freelance stills and reel food stylist, food photographer and recipe developer. In her spare time she – rather predictably – cooks. Get more of her recipes on her blog at <http://www.melkkos-merlot.co.za>

<https://capeherb.co.za>