

FOR the
Little ones

Chicken BURRITOS

Get ready for a family fiesta! Soft wraps filled with mildly spiced chicken mince and crunchy salad ingredients.

 20 Minutes

 4 Servings

 Chicken

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FROM YOUR BOX

| | |
|-------------------|----------|
| CHICKEN MINCE | 600g |
| TOMATO PASTE | 1 sachet |
| MEXICAN SPICE MIX | 1 packet |
| TOMATOES | 2 |
| BABY COS LETTUCE | 1 |
| CORN COB | 1 |
| WHEAT WRAPS | 1 packet |
| NATURAL YOGHURT | 1 tub |

FROM YOUR PANTRY

oil for cooking

COOKING TOOLS

large frypan x 2

Make quesadillas!

Fill half the wrap with chicken mixture and grated cheddar. Fold over and cook until cheese is melted.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

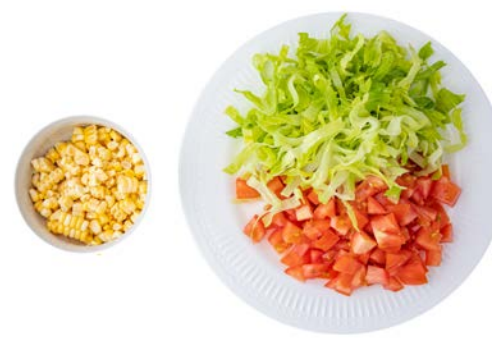
No gluten option - wheat wraps are replaced with corn tortillas.

Mexican spice mix: smoked paprika, ground cumin, ground coriander, dried oregano and garlic powder.



1. COOK THE CHICKEN

Heat a frypan with **1 tbsp oil** over medium-high heat. Add chicken and cook for 2 minutes. Add tomato paste and spice mix with **1/2 cup water**. Simmer for 5-7 minutes.



2. PREPARE THE VEGGIES

Dice tomatoes and shred lettuce. Remove corn kernels from cob using a knife, keep separate.

tip Cut the corn into cobettes, blanch and serve on the side if you prefer.



3. ADD THE CORN

Add corn kernels to chicken and cook for 2-3 minutes.

tip Keep corn in a separate bowl for serving if you prefer!



4. WARM THE WRAPS

Heat a dry frypan over medium-high heat. Add one wrap at a time and warm for 10 seconds each side. Place in a clean kitchen towel to keep warm.

tip You can warm the wraps in the oven if preferred. Wrap them in baking paper or foil to warm them.



5. FINISH AND SERVE

Add yoghurt to a small bowl. Take everything to the table for everyone to assemble their own burrito.

tip You can add any other favourite ingredients such as avocado, lime, beans or cucumber!