

Vegetarian Chicken & Bacon Flavoured Tacos



Chef Manuel Aquilina

INGREDIENTS

- 1 pack of Santa Maria Tortillas
- Quorn Chicken Style Pieces
- 1 avocado, finely diced
- 2 tomatoes, deseeded and diced
- 1 clove garlic, finely chopped
- 1 shallot, finely chopped
- 1 green chilli, finely chopped
- 2 tbsp Olitalia Olive Oil
- 1 tbsp chopped fresh coriander
- 2 limes
- Few salad leaves
- 150ml fresh cream
- 1 Jar Hellmann's Baconnaise

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KITCHEN



METHOD

- 1 Bake or fry the vegan chicken fillets until cooked through.
- 2 To make the sour cream, mix the fresh cream with the juice of ½ lime, stir to thicken and place into the fridge.
- 3 Make a salsa by mixing together the avocado, tomato, garlic, shallot, chilli, coriander and 2 tbsp olive oil and season with salt and pepper.
- 4 For the tacos, use a large round cutter to cut discs out of the wraps and fry lightly in a pan on both sides. Fold in half.
- 5 Fill each with a good spreading of the baconnaise, salad leaves, sliced vegan chicken fillets and top with the avocado salad.
- 6 Serve drizzled with the sour cream and lime wedges.