

Stuffed soft flour tortillas bake with cheese sauce and tomato salsa



aroma
KITCHEN

INGREDIENTS

- 1 tbsp olive oil
- 1 onion, finely chopped
- 2 cloves garlic, finely chopped
- 1 red chilli, finely chopped
- 1 red pepper, deseeded and diced
- 200g Emborg Cheddar cheese, grated**
- 200g tin sweetcorn
- 2 tbsp double cream
- Salt & pepper to taste
- 2 tbsp chopped fresh parsley
- 3 tins tuna in oil, drained
- 4 Santa Maria soft flour tortillas**
- 200g béchamel sauce
- 1 heaped tsp paprika
- 2 fresh tomatoes, deseeded and diced
- Few dressed salad leaves for serving



METHOD

- 1 Fry the onion, garlic, chilli and red pepper in oil till soft.
- 2 Remove off the heat and stir in the sweetcorn, parsley, 100g grated Cheddar cheese and season with salt and pepper.
- 3 Add in the tuna and double cream and mix together well. Use this mixture to fill the tortillas like cannelloni.
- 4 Drizzle a little oil into a baking tray and lay over the stuffed tortillas.
- 5 Mix the paprika with the béchamel sauce and spread over the tortillas.
- 6 Sprinkle over the remaining grated Cheddar cheese and bake in the oven at 200°C for 10-15 minutes or until golden brown.
- 7 To serve, drizzle with olive oil, sprinkle over the diced tomatoes and serve with the salad leaves on top.