## **Spec Sheet**

**Dish: Chicken Tacos** 

## **Menu Description:**



## Ingredients:

- 2 small wraps
- 2 mini chicken fillets
- 3 tablespoons mango puree
- Lettuce
- 1 tablespoon soured cream
- 1 tablespoon guacamole
- Diced red onion
- Halved cherry tomatoes
- Coriander
- Pinch of paprika, cayenne pepper, salt, pepper
- Half lime zest and juice
- hot sauce, Chillies and spring onion for garnish

## Method:

- 1. Cut the mini fillets in half and add to a bowl with: coriander, lime zest and juice, and seasoning along with the mango puree
- 2. When the chicken is marinated, place in the rational oven under the kebab chicken setting.
- 3. Dice the red onion and add in a bowl with half cherry tomatoes, some coriander, oil, salt and pepper to make a thick salsa.
- 4. Place the small wraps in the microwave for 10 seconds then fold in half and place shredded lettuce, soured cream, guacamole, chicken then the thick salsa and garnish.