

## Spec Sheet

### Dish: Halloumi Tacos

#### Menu Description:



#### Ingredients:

- 2 small wraps
- 4 slices halloumi
- 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. Add the halloumi in to a bowl with: coriander, lime zest and juice, and seasoning along with the mango puree
2. When the halloumi 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, halloumi then the thick salsa and garnish.