



Hot & spicy Mexican tortilla wraps with cheese and coriander tomato salsa



Ingredients

- 50 gram Gouda hot & spicy cheese, sliced
- 50 gram Gouda hot & spicy cheese, grated
- 1 tablespoon of olive oil
- 0.5 red pepper, diced
- 0.5 clove of garlic, peeled and pressed
- 1 spring onion, cut into rings
- 0.5 gram corn (tin), drained
- 2 tortilla Ø 25 cm
- 4 tablespoons of tomato salsa
- 1 tablespoons chopped coriander (fresh or frozen)

Preparation

Stir-fry the pepper, garlic and spring onion in hot olive oil for 3 minutes and spoon in the corn kernels. Heat the tortillas briefly in a frying pan or hot oven. Mix 0.5 tablespoons of coriander into the salsa. Spread half of it on the tortillas. Lay the slices of Gouda hot & spicy on top and spread the paprika-corn filling on top. Roll up the tortillas with filling and place them side by side in an ovenproof dish. Spread the rest of the salsa on top and sprinkle with grated Gouda hot & spicy. Allow the cheese to melt briefly under a hot grill and serve the dish sprinkled with the rest of the coriander. Instead of red peppers, try cubes of cucumber.