



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)

Fancy a spicy, Mexican flavour explosion? Then try our Hot & Spicy Tortilla recipe with coriander tomato salsa. These delicious tortillas are filled with Gouda hot & spicy cheese, pepper, corn and spring onions, and are flavoured with a refreshing coriander-tomato salsa. The spicy cheese gives this dish an extra kick! Within just 30 minutes, you can put this flavoursome dish on the table. It is perfect for a quick and savoury meal, packed with flavour. Here's how to make it:

Preparation

- 1: Stir-fry the pepper, garlic and spring onion in hot olive oil for 3 minutes and spoon in the corn kernels.
- 2: Heat the tortillas briefly in a frying pan or hot oven.
- 3: Mix 0.5 tablespoons of coriander into the salsa.
- 4: Brush the tortillas with half of it.
- 5: Place the Gouda hot & spicy slices on top and spread the paprika-corn filling on top.
- 6: 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.
- 7: Briefly melt the cheese under a hot grill
- 8: Serve the dish sprinkled with the rest of the coriander.

Ready to make hot & spicy Mexican tortillas?

Serve the tortillas with extra coriander on top for a fresh twist. Want it less spicy? Then swap the Gouda hot & spicy cheese for Gouda pepper cheese. Or experiment with diced cucumber instead of paprika. Either way, enjoy these spicy tortillas, and order your cheese from Henri Willig for that authentic flavour.