



## Moroccan Tacos with cheese



### Ingredients

- 200 gram Henri Willig Gouda Natural Cheese
- 4 large tortilla wraps
- 4 slices of Cheddar cheese
- Andalousse sauce
- 300 gram diced chicken breast
- Sunflower oil
- 1 teaspoon Salt
- 1 teaspoon paprika
- 0.5 teaspoon Black pepper
- 0.5 teaspoon turmeric
- 0.5 teaspoon Cumin
- 100 gram fries of your choice

Moroccan tacos, also known as "tacos maghribiya", are wildly popular for their versatility. This delicious street food favourite is traditionally generously topped with a variety of flavourful ingredients. In this version, we combine the spicy flavours of the Maghreb with a surprising Dutch twist: young Gouda cheese from Henri Willig!

### Preparation

- 1: Heat the sunflower oil in a pan over medium-high heat. Add the chicken breast cubes and sprinkle with salt, paprika, black pepper, turmeric and cumin. Fry the chicken all around until golden brown and cooked through.
- 2: Bake the fries in the oven, airfryer or deep fryer until crispy and golden brown.
- 3: Brush a tortilla with Andalusian sauce. Place a slice of cheddar in the centre of the wrap, then spoon a portion of chicken on top. Place a handful of crispy chips on top of the chicken. Sprinkle generously with grated young cheese.
- 4: Fold the wrap in half like a taco. Place the taco in a preheated contact grill and bake for 3 to 5 minutes until the outside is crispy and the cheese is melted.

## What side dishes go well with these Moroccan tacos?

These spicy, crispy and creamy tacos are perfect for lunch, dinner or even as a street food snack during a cosy evening. Serve them hot, straight from the grill, and enjoy the delicious combination of spicy chicken, creamy cheese and crispy fries.

### Serving & variation tips:

- **Dips & Sauces:** Extra Andalousse sauce, garlic sauce or a fresh yoghurt dip with mint go perfectly with it.



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- **Fresh Side Dishes:** A simple salad with tomato, cucumber and red onion provides a fresh counterpart.
- **Spicy Kick:** Do you like a little extra spice? Add harissa or chilli flakes to the chicken.

Whether you opt for a quick meal or an elaborate taste experience, these Moroccan tacos with a Dutch twist are guaranteed to please. Enjoy your meal!

This recipe was created by [Ellouisa Cooking](#).

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