



Easy Chicken and Salsa Burritos

Prep time: 20 mins
Cook time: 5 mins
Serves: 8



Ingredients

Chilli, Corn and Avocado Salsa

2 tomatoes, chopped

2 spring onions, trimmed and finely sliced

1 cup fresh whole kernel corn, cooked

1 small avocado, peeled and diced

Handful fresh coriander leaves, chopped

Juice from ½ lemon or to taste

½ cup **Wattie's Fiery Chilli Tomato Sauce**

1 ready cooked hot chicken

8 large tortillas

½ iceberg lettuce, finely sliced

1 cup sour cream

Method

1. To make the Chilli, Corn and Avocado Salsa mix together chopped tomatoes, spring onions, whole kernel corn, avocado, coriander, lemon juice and **Wattie's Fiery Chilli Tomato Sauce**.
2. Pull the hot chicken apart and shred or cut the chicken meat into strips.
3. Heat the tortillas according to instructions on the pack.
4. Fill tortillas with lettuce, hot cooked chicken and Chilli, Corn and Avocado Salsa. Top filling with a little sour cream and roll up.

Easy swap

If fresh corn is unavailable replace with Wattie's frozen Supersweet Corn Kernels or a drained 410g can of Wattie's Whole Kernel Corn.