

EASY CHICKEN AND SALSA BURRITOS



Serves 8



Prep Time 20 minutes



Cook Time 5 minutes



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
- 1 handful fresh coriander leaves, chopped

METHOD

1. To make the Chilli, Corn and Avocado Salsa mix together chopped tomatoes, spring onions, whole kernel corn, avocado, coriander, lemon juice, **Wattie's Tomato Sauce** and chopped chilli
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.

- juice of half a lemon, or to taste
- ½ cup **Wattie's Tomato Sauce**
- ½ tsp chopped chilli

- 1 ready cooked hot chicken
- 8 large tortillas
- ½ iceberg lettuce, finely sliced
- 1 cup sour cream

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.