



Smoked Chicken Tortillas

Ingredients

(makes roughly 30)

200g smoked chicken, finely chopped.

100g chicken breast, finely chopped.

10ml ml mild tandoori curry paste.

60ml Greek yoghurt.

Squeeze of lemon juice.

Chopped fresh coriander plus leaves to garnish.

Rannoch Apricot and Ginger Chutney to Serve

1 Bag plain tortilla chips.

Method

Place the curry paste and the yoghurt in a bowl and blend together with the lemon juice. Add in the chicken and chopped coriander and mix until evenly combined. Select unbroken tortilla chips and place a small amount of the mixture on each, topped with a blob of mango chutney and a coriander leaf. Repeat until all the mixture is used, then arrange on a platter and serve.