



Smoked Chicken Tortillas

INGREDIENTS *(Makes roughly 30)*

10ml mild tandoori curry paste
60ml Greek yoghurt
Squeeze of lemon juice
200g smoked chicken, finely chopped
Chopped fresh coriander plus leaves to garnish
1 bag plain tortilla chips
Rannoch Apricot and Ginger Chutney to serve

METHOD

- Place the curry paste and the yoghurt in a bowl and blend together with the lemon juice.
- Add in the smoked 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 dash of apricot chutney and a coriander leaf.
- Repeat until all the mixture is used, then arrange on a platter and serve.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

To find out more about our range of products and source some fantastic recipes log on to www.rannochsmokery.co.uk.