



Spiced Chicken Tortilla with Red Pepper & Chilli Jam

Ingredients

- 4 chicken breasts, poached and shredded
- 1/2 red onion, chopped
- 1 clove garlic
- 1/2 tsp fennel seeds
- 1/2 tsp cumin
- 1/2 tsp coriander
- 1/2 tsp paprika
- 1 tbsp brown sugar
- 1/2 tbsp tomato paste
- 1 tsp **red wine vinegar**
- 1/2 cup chicken stock
- 1 x 400g tin crushed tomatoes
- 3 spring onions
- 1 tbsp honey
- 1 pinch salt flakes
- 1 tbsp **Spicy BBQ Sauce**
- 1/2 bunch coriander



Method

- Sauté onions and garlic in 1 tbsp olive oil and then add spices, sugar, vinegar, tomato paste and stock.
- Add the tomatoes and cook until mixture has thickened – about 20mins.
- Stir in spring onions, barbecue sauce, honey, salt and chicken.

To serve:

Place two tablespoons of chicken mixture on tortilla, top with squeeze of lime, fresh coriander, **Red Pepper & Chilli Jam** and sour cream.

Optional: Simple cabbage slaw