

SWEET CHILLI TENDERS TACOS

WITH NANDO'S PERINAISE & SWEET CHILLI JAM

Crispy & saucy!



INGREDIENTS

- Ingham's Sweet Chilli Chicken Tenders
- Nando's Peri-naise
- Nando's Sweet Chilli Jam
- Soft flour tortillas
- Red cabbage
- Carrot
- Iceberg or romaine lettuce
- Fresh coriander
- Lime

STEPS

1. Cook Ingham's Sweet Chilli Chicken Tenders as per the instructions on the pack.
2. While the tenders cook, finely shred the red cabbage, lettuce and carrot.
3. Warm the flour tortillas in a hot dry pan or chargrill for 20 to 30 seconds each side, until soft and lightly charred.
4. Spread a generous base layer of Nando's Peri-naise across each warm tortilla.
5. Top with shredded lettuce, red cabbage and carrot.
6. Place 2 Sweet Chilli Chicken Tenders on top of the slaw.
7. Drizzle generously with Nando's Sweet Chilli Jam and finish with fresh coriander leaves.
8. Serve immediately with a lime wedge on the side for squeezing over.

3-4 SERVES | 30 MINS

