

Chorizo & Corn Tortillas

2 chorizo sausages

400g can corn kernels, drained

100g tasty cheese

6 flour tortillas

425g [Urban Appetite Roasted Capsicum and Mild-Chilli Sauté Sauce](#)

extra tasty cheese for grating on top

sour cream

coriander leaves for garnish

Preheat the oven to 180C°. Dice the chorizo sausages into a small dice around the size of the corn kernels. Fry the chorizo in a hot, lightly oiled pan stirring continuously until browned. Drain on paper towels then toss in a mixing bowl with the corn kernels. Add the grated cheese and stir to combine.

Grease a deep-sided oven proof dish. Place a sixth of the mix on one side of a tortilla and roll up. Place in a baking dish with the end of the tortilla on the underside to prevent it unrolling. Repeat the process with the other tortillas. Pour the Urban Appetite Roasted Capsicum and Mild-Chilli Sauté Sauce over the tortillas, leaving the ends exposed. Top with extra grated cheese and bake for 15-20 minutes or until the tortilla ends brown nicely. Serve topped with sour cream and coriander.

Serves 2-3

