

# TORTILLA TART WITH MOZZARELLA AND CHICKEN

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4 persons / 492 kcal per portion

## Ingredients:

- 4 wraps
- 1 tablespoon olive oil
- 300 grams chicken fillet
- 125 grams mozzarella
- 12 gram Mexican herbs
- 250 grams chestnut mushrooms
- 125 grams kidney beans (drained weight)
- 1 bell pepper
- 140 grams corn (drained weight)
- 2 spring onions
- 2 cloves of garlic
- 1 (red) onion
- 125 grams cherry tomatoes
- salt and pepper



## Preparation:

Preheat the oven to 180 °C. Cut the chicken fillet into cubes (if necessary). Slice the chestnut mushrooms and mozzarella. Cut the onion into half rings and the bell pepper into strips. Finely chop the garlic. Halve the cherry tomatoes. Heat the oil in a frying pan. Fry the onion. Add the chicken fillet, garlic and herbs and fry for 2 minutes. Then add the chestnut mushrooms and bell pepper and fry for 4 minutes. Remove the pan from the heat and mix the mixture with the corn and the kidney beans. If necessary, season the mixture with salt and pepper. Place baking paper in a cake pan and then divide the wraps into it, making sure that the bottom and side are completely covered. Put the chicken-vegetable mixture in the form. Divide the mozzarella and half of the cherry tomatoes on top. Bake the pie in about 25 minutes. Remove the cake from the oven, sprinkle the spring onion over the cake.