

# MEXICAN TORTILLAS WITH VEGETARIAN FILET PIECES

## INGREDIENTS

 4 SERVINGS

 20 MIN

 EASY

1 pack Garden Gourmet Filet Pieces  
125 g kidney beans (drained weight)  
125 g corn (drained weight)  
1 avocado  
2 sweet pointed peppers  
2 tomatoes  
4 carrot tortilla's (or other vegetable tortilla)  
100 ml crème fraîche  
1 tbsp cajun seasoning  
1 tbsp fresh coriander  
3 tbsp plantbased oil

Give your traditional tortillas a twist with our vegetarian recipe. Garden Gourmet filet pieces, avocado, peppers, corn... Everyone will like it!

## PREPARATION

### 1. Marinate and fry the filet pieces

Mix the oil with the cajun seasoning and marinate the filet pieces. Heat a frying pan and fry the filet pieces according to the instructions on the package until golden brown.

### 2. Mix veggies with corn

Meanwhile, let the beans and corn dry out. Clean the fresh vegetables and cut into mini cubes. Mix the vegetables with the corn.

### 3. Heat the tortillas

Heat the tortillas according to the instructions on the package.

### 4. Heat the beans and filet pieces

Heat the beans with the Garden Gourmet filet pieces for the last few minutes.

### 5. Build your tortillas!

Cover half of a tortilla with the Cajun filet pieces-bean mixture and the other half with the vegetable salad. Garnish with a dot of crème fraîche and coarsely chopped coriander and fold the tortilla.

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