

Chicken Stir Fry Tortilla

Recipe by Zanele Van Zyl

Prep Time: 10 min

Cooking Time: 35 min

Ingredients:

Tortillas

- 2 ½ cups flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- ¾ cup of water
- ¼ cup oil
- 1 tablespoon dry parsley

Chicken Stir Fry

- 2 chicken fillets, cut into strips
- 10ml chicken spice
- 5ml Oil
- 1 small onion, diced
- 2 cups McCain Hawaiian Stir Fry
- 15ml Cream Cheese

Sweet and Sour Sauce

- ½ cup of sugar
- ½ cup lemon juice
- 4 garlic cloves, minced
- 1 tablespoon dry chilli flakes
- 1 teaspoon paprika
- Salt and pepper

Directions:

Tortillas

In a mixing bowl, sift flour and baking powder. Add salt, oil, water and dried parsley. Knead using your hand until it's mixed well. It must be a round ball and divide into eight portions. On a flat surface, sprinkle flour. Shape into balls, and place on the floured surface flatten slightly with a rolling pin.

Heat a non-stick pan on medium heat. Cook until it starts to develop bubbles, then turn it over. Stack cooked tortillas and wrap them in a clean kitchen towel. This will keep them moist and warm.

Chicken Stir Fry

Season chicken with chicken spice. In a pan, heat oil and fry chicken strips until cooked. In the same pan, fry onion and McCain Hawaiian Stir Fry from frozen for approximately 4 minutes.

Sweet and Sour Sauce

In a separate pan, on low heat, add sugar, lemon juice, garlic cloves, dry chilli flakes, paprika and season with salt and pepper. Let it simmer and reduce. Turn off the heat.

Place tortillas on a flat surface then spread cream cheese at the edge. Now place the stir fry mix in the middle, drizzle the sweet and sour sauce, fold and close the tortilla.