



Crazy Recipes

Fries-adillas

WITH AVIKO PREMIUM
TURBO FRIES 9MM

makes 10

ingredients

1 kg	Aviko Premium Turbo fries 9 mm	5	Avocados
20	Tortilla wraps	2	Limes, juice
800 g	Tuna in oil, drained	1	Red onion, chopped
10	Tomatoes, sliced	1 tsp	Cumin, ground
5	Spring onions, in rings	½	Chili pepper, finely chopped
400 g	Cheese		Handful Coriander

preparation

Prepare the guacamole first: cut the avocado in half and remove the pit. Take out the flesh and mash it into a coarse puree. Mix in the red onion, cumin powder, chili pepper, coriander and the lime juice and season to taste with salt and pepper. Drain the tuna and grate the cheese. Follow the instructions on the packaging to prepare the chips. First, divide the cheese between half of the tortillas, then the tuna and garnish with spring onion. Then add the tomato slices and crunchy chips and cover with the rest of the tortillas. Press lightly. Heat a frying pan with a drop of oil and fry the quesadillas for 5 minutes over a moderate heat until golden brown. Turn halfway through the cooking time. Slice the quesadillas in wedges and serve with the guacamole and some extra chips.

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