



Tortilas with chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

To make the tortilas:

2 cups flour
1 tsp baking powder
1/8 cup corn oil
1/4 salt

For fillings:

2 cups shredded cabbage
pepper
4 tbsp mayonnaise
4 pieces baked chicken-shredded
taco hot sauce
8 slices of cheddar cheese

For omelet:

6 eggs
4 tbsp chopped chives
salt

Instructions

1. To make the tortilas, mix altogether and knead to a soft dough. Leave to rest for an hour.
 2. Divide dough into 8 pieces. Roll each piece onto a floured board to a paper thin sheet.
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- 3, place it on a medium heat grill and cook on both side for less than a min. Keep warm.
 4. Mix mayonnaise with cabbage. For omelet beat the eggs with chive and salt and divide equally to get 8 omelets.
 5. place the omelet on the tortila, top with mayo cabbage, chicken, and cheese. Spread taco sauce for extra spicy. Fold in half and serve. Yum!!

NOTE:

you can make your own burritos with this recipe too