

Chilli NACHO BEEF POCKETS



Ingredients

Beef Mince

Verstegen Hamburger Mix Complete Pure

Verstegen Sambal Oelek (Chilli Paste) Pure

Verstegen Sliceable Nacho Cheese Sauce

Verstegen Mexican Madness World Grill Pure

Verstegen Chilli Con Carne Sauce Pure

Verstegen Decoration Blend France

Grated Cheese

Fresh Chillies

Pitta Breads

Method

Mix the beef mince with Hamburger Mix and Sambal Oelek (Using Sambal Oelek instead of water).

Cut open the pitta breads (you can heat these briefly in the microwave to make them easier to cut in to so you don't break the pitta).

Fill the pitta with the chilli burger mix and also add grated cheese and 1 slice of Sliceable Nacho Cheese Sauce.

Ladle Chilli Con Carne Sauce on the base of a dish to sit the pittas on.

Brush the pittas with Mexican Madness World Grill and sit the pittas on top of the Chilli Con Carne Sauce.

Decorate the top of the pitta with a sprinkle of Decoration Blend France and place 1 chilli in each pitta to garnish.

Cook time – 20 minutes at 160°C.



Verstegen adds that extra something.

