



# SOMETHING TO TACO 'BOUT

## INGREDIENTS

### For the meat

- 4 Chefs' Selections American Style Battered Chicken Fillets
- 2 Chefs' Selections Unsmoked Streaky Bacon Rashers

### For the croutons

- 1 tsp Chefs' Selections Garlic Powder
- 1 tsp Chefs' Selections Dried Mixed Herbs
- pinch Chefs' Selections Cracked Black Pepper
- pinch Chefs' Selections Salt
- 1 tsp Olive Oil

### For the avo cream

- 1 ripe Avocado cut into chunks
- 2 heaped tbsp Sour Cream
- 1 tsp Chefs' Selections Garlic Puree
- 2 tsp Lime Juice
- 1/3 tsp Chefs' Selections Cracked Black Pepper
- 1/3 tsp Chefs' Selections Salt

### For the Caesar Salad

- 1 Baby Gem Lettuce
- 7 Cherry Tomatoes
- 1/3 Red Onion finely sliced
- 2 tbsp Chefs' Selections Caesar Dressing

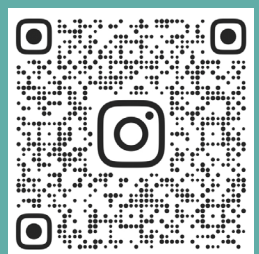
### To serve

- 4 Soft White Medium Tortillas
- 50g Parmesan grated

Recipe created for  
**Chefs' Selections**  
by **Chloe Milburn**,  
Master Chef  
Quarter-finalist,  
2018.



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Makes 4 | 30 minutes

## METHOD

1. Pre-heat your oven to 200C/180C fan/gas 6. Cook your Chefs' Selections chicken and bacon as per the package instructions.
2. For the croutons, place the bread cubes in a bowl with all other ingredients and mix so all evenly coated. Place on a lined baking tray and bake in the oven for 10 minutes until crispy. Set aside until ready to serve.
3. Meanwhile, onto your avo cream. Place all ingredients in a food processor/blender/or use a stick blender and blitz until smooth. Set aside in the fridge until ready to serve.
4. For the Caesar salad, mix all ingredients in a medium bowl and season with a pinch of pepper. Cut your chicken into slices and roughly chop/break your bacon into small chunks.
5. To assemble, spread each tortilla with avo cream, top each with Caesar salad, followed by sliced chicken, a sprinkle of bacon, Parmesan and croutons. Serve in a taco tray.