

LAKSA TORTILLA WRAP



Ingredients

- **Corniche Chef Express Curry Laksa Paste** – 1 packet
- Chicken Thigh Meat – 300g (diced) (or prawn)
- Onion – ½ no. (finely chopped)
- Tomato – 1 no. (cut into strips)
- Yellow and Green Capsicum (small) – 1 each (cut into strips)
- Soft Tortillas – 5 pcs
- Oil for Frying

Method

1. Heat some oil in a frying pan, sauté the chopped onions until soft and fragrant.
2. Add diced chicken thigh and Corniche Chef Curry Laksa Paste, sauté until semi cooked.
3. Add tomato, capsicum and continue to stir fry until cooked. Remove from heat and allow Laksa filling to cool before wrapping.
4. Warm tortillas in a toaster at medium heat for 2 minutes.
5. Serve warm by rolling tortilla with Laksa filling.