BRAAIED SPICY TACOS

Suitable for Mexican-flavoured braais.

To celebrate South Africa's rich traditions and cultures for Heritage Month, we partnered up with the Capital Hotel School and asked their student chef's to create unique dishes based on Mzansi's traditional favourites. This recipe is by Oreneile Modibela and Redirile Malete.

Prep time: 45 minutes
Cook time: 20 minutes
Serves 4-6 people

INGREDIENTS

600 g chicken breast fillets
200 ml BBQ braai sauce
20 g salt
5 g pepper
1 pineapple
150 g red bell peppers
100 g red onion
Coriander
50 g jalapeno
1 lime, juiced
1 pack of flour tortillas

INSTRUCTIONS: FILLET STEAK

1. Season the chicken fillets with salt and pepper, then marinate them in the barbecue braai sauce.

2. **Brunoise*** the pineapple, red bell peppers, red onion, and jalapeño. Chop the coriander.

3. In a bowl, combine the pineapple, red bell pepper, red onion, jalapeño, and coriander. Season with salt and pour lime juice over. Cover and set aside.

4. Braai the chicken and cut it into strips.

5. Place the tortillas on the gas braai and let them slightly brown. Once browned, fold in half.

   TIP: To ensure your warmed tortillas don't become hard and therefore difficult to eat, don't let them stand and cool down. Make sure you are almost ready to assemble and serve your tortillas when you brown them on the braai – in other words, all fillings must be prepped and ready before you put the tortillas on the braai.

6. Assemble the tortillas, adding chicken and pineapple salsa.

   ***Brunoise** refers to a cutting technique that results in very finely chopped vegetables. It's the finest you can slice without resulting in "mince". Start with julienned vegetable strips and try to create tiny, even cubes.
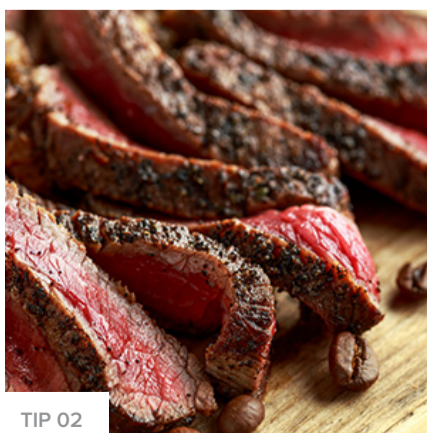
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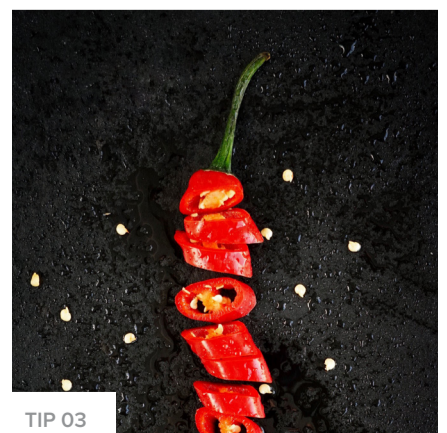
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MEGAMASTER RECIPE TIPS

TIP 01

Store-bought tortillas are optional – you can also go all out and make them yourself.

TIP 02

Change things up and swap the chicken for beef strips.

TIP 03

For some extra heat add chilli.