

# Mini Cone Burritos



[Español](#)

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## With curry chicken and radishes

### Ingredients: For 10 Mini Burritos

- 5 mini wheat tortillas
- 150 g roasted chicken
- 200 g mayonnaise
- 2 tablespoons country Dijon mustard
- 1 tablespoon curry
- ½ teaspoon spicy curry
- 2 tablespoons soy sauce
- 10 small lettuce leaves
- 4 radishes (sliced)
- A few strands of fresh fennel





**and...**

Small wood skewers and a bowl



**Prep time: 15 minutes**

## **Instructions**

□ Cut the roasted chicken in small chunks, place them in a bowl and add the soy sauce, mustard, the two types of curry, mayonnaise and mix until well blended.



□ Warm the wheat tortillas in the microwave for 15 seconds (or in a hot pan for 20 seconds each side) and cut them in half.



□ Join each slice with a small spoonful of the chicken curry mix and add the lettuce on top, covering half the tortilla. Roll it like a cone and finish filling it with a couple of spoonfuls of the mixture.





□ Stick a skewer in each cone to keep it from falling apart and finish it off by decorating it with radish slices and fresh fennel.





Enjoy!!!