

# 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  
 $\frac{1}{2}$  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!!!