



# NYAMA CHOMA TOASTY MINCE AND CHEESE WRAPS

## INGREDIENTS

- Flour tortillas (wraps)
- Mince 500g
- Your favorite cheese (cheddar, mozzarella, or a blend)
- Red pepper, thinly sliced
- 1-2 tbsp Nyama Choma Grill Seasoning
- 1 tbsp oil



## METHOD:

- In a pan over medium heat, drizzle a bit of cooking oil. Add the mince and cook until browned, breaking it apart with a spatula.
- Sprinkle Nyama Choma Grill Seasoning over the mince while cooking.
- Preheat a separate pan over medium heat, or remove mince from pan.
- Place a flour tortilla in the pan and add a layer of your favorite cheese on one half. Allow it to melt slightly.
- Spoon a generous amount of the Nyama Choma Grill Seasoning spiced mince over the melted cheese.
- Top the mince with slices of vibrant red peppers for a burst of colour and crunch.
- Fold the tortilla in half over the filling, creating a half-moon shape.
- Press down gently with a spatula to help the cheese melt and the wrap hold its shape.
- Toast the wrap for a few minutes on each side until golden and crispy.
- Carefully remove from the pan and let it cool slightly before slicing in half.

