



MEXICAN CHARGRILLED PIECES TACOS

INGREDIENTS

- 6 Smalls Whole Wheat Tortilla Wrap
- 1 Packet Harvest Gourmet Chargrilled Pieces
- 12 Leaves Salad
- 1 Unit Avocado
- 2 Pieces Tomato
- 5 Sprigs Bird's Eye Chilli
- 2 Sprigs Coriander leaf
- 1 Unit Onion
- 1/4 Cup Water
- 1/2 Teaspoon Sugar
- 2 Level tablespoons Mushroom Flavor
- 2 Tablespoons Lime Juice



PREPARATION

- 1.** Grind 1 tomato , rice chili, coriander leaves, ½ onion seeds, water, sugar and mushroom flavor.
- 2.** Simmer for a while until boiling. Turn off the heat and add, excess onions and diced tomatoes along with the lemon juice.
- 3.** Bake Harvest Gourmet Chargrilled Pieces in an 'Air Fryer' for 4 minutes at 180 ° C.
- 4.** To serve, heat the tortilla bread, place the lettuce slices, avocado, place the Harvest Gourmet Chargrilled Pieces and Salsa. Ready to be served.

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